

Moreson Pinotage 2008

Colour: A deep inky purple.

Aroma: Red fruit with a plum infusion.

Palate: A smooth, elegant and velvety palate – well-rounded mouth feel with rich dark fruit elements.

Roast Lamb, ostrich, gammon and charcuterie.

variety : Pinotage | 100% Pinotage

winery : Moreson

winemaker : Clayton Reabow

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.67 ta : 5.6 g/l va : 0.46 g/l so2 : 43 mg/l fso2 : 12 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : 5 - 8 years from Vintage.

in the vineyard : The vineyards are situated on the slopes of Stellenboschmountain facing South West. This specific vineyard experiences a coolingeffect, from the ocean, in the evening.

about the harvest:

The grapes were hand harvested over a period of two weeks during mid February and typical harvest analysis were 25.5° B, 8.0g/l TA, 3.5pH.

in the cellar : The Pinotage grapes are harvested with all grapes undergoing an in vineyard sorting and then a final cellar berry sorting. The grapes are only partly crushed and the skins lightly torn before being transferred to open plastic fermenter tanks (for fermentation). The grapes are cold soaked for 72 hours and then fermented.

The Pinotage grapes are punched down and pumped over during fermentation. This takes place according to a rotation cycle (every 4 hours for the first 2/3 of fermentation after which the tempo of pump-overs slows down to 3 times a day.) The Pinotage undergoes one delestage - the wine is removed from the skins completely and pumped back after a period of time. The Pinotage is pressed before it is dry and its fermentation is completed in stainless steel tank. Primary fermentation takes between 4 and 7 days.

35 % of Malolactic fermentation takes place in new French oak barrels. 65% takes place in tank on 1.5 g/L French oak chips. The Malolactic fermentation can last for 1 – 3 months. After Malolactic fermentation the Pinotage is racked (from the lees) and filtered before being transferred to its barrel for maturation.

Maturation takes place in French oak barrels for 12 – 15 months after which wine is filtered, blended and bottled.

