

Roland's Reserve Pinotage 2007

Fresh cherries and cinnamon nose, dense soft tannin structure. Palate of blackcurrants and dark chocolate with cloves and lingering oak finish.

variety : Pinotage | 100% Pinotage

winery :

winemaker : Cerina de Jongh

wine of origin : Paarl

analysis : alc : 14.40 % vol rs : 3.6 g/l pH : 3.62 ta : 5.1 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : The season was relatively dry and resulted in low yields and wines with good concentration. Roland's Reserve Pinotage was made from the best Pinotage grapes of the 2007 vintage. The vineyards are monitored throughout the growing season to see which will produce the best quality Pinotage for the Reserve.

about the harvest: The first grapes of the 2007 vintage were harvested during the middle of January 2007 and the last grapes arrived in the cellar during the last week of March 2007.

in the cellar : 50% of the grapes were fermented in sement kuisse and 50% in tank. The 2006 spent 18 months in 300 litre barrels. 90% French Oak; 16% American Oak; 80% first fill.

