

Meerendal Heritage Block Pinotage 2006

Very deep, almost opaque purple colour with a bluish tinge. Spicy red and black fruit aromas supported by strong bramble type characters on initial nose. Prune, plum and ripe dark cherry follow with a backing of rich fruit cake, spice and sweet vanilla. Big, full well rounded mouth with satin smooth flow across the palate yet distinct but supple tannin undertone. Beautifully integrated oak. Grows in the mouth. Already showing good complexity but has lots more development to come. Great balance with classy elegance.

The perfect wine for game fish, all red meats and cheese.

variety : Pinotage | 100% Pinotage

winery : Meerendal

winemaker : Liza Goodwin

wine of origin : Durbanville

analysis : alc : 13.5 % vol rs : 3.0 g/l pH : 3.54 ta : 6.5 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Mediterranean climate with warm, dry, summers with a unique pattern of cool winds. Winters are cold and wet with an annual rainfall on the estate of a mere 550mm. The 2005 vintage was very dry, resulting in a small crop, but with concentrated flavours in the fruit.

about the harvest: Grapes were handpicked at 25 °Balling from a yield of 3 Ton/ha. These grapes come from bush vines that have been planted in 1955.

in the cellar : Fermented in open cement tanks taking five tons each. Punch down 6 times daily. Matured for 16 months in new small French oak barrels. It has Single Vineyard status.

