

Majors Hill Pinotage 2007

Rich dark ruby red colour with a ripe plum and fruitcake taste with a hint of dark chocolate finishing off with soft tannins.

Best enjoyed with red meat and game dishes.

variety : Pinotage | 100% Pinotage

winery : Majors Hill Winery

winemaker : Alkie van der Merwe

wine of origin : Robertson

analysis : alc : 14.5 % vol rs : 3.4 g/l pH : 3.75 ta : 5.9 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : Up to 7 years.

in the vineyard : Soil Type: Robertson lime with stones and clay

Age of Vines: 8 years

Viticulture practice: Trellised. Controlled irrigation. Green dropping to ensure even ripeness. Yield control by minimalising fertiliser.

Springtime pruning.

Yield per Hectare: 8 tons

about the harvest: Only healthy optimum ripened grapes, hand harvested in February 2005.

in the cellar : The grapes were destemmed only without crushing the berries right into tanks by gravity to ensure no damage to pips and skins

ensuring soft tannins. Fermented at 25Â°C to 27Â°C and pumped over every 4 hours.

Fermentation on skins stopped at about 3Â° Balling and then pressed where final fermentation is done to prevent bitterness in aftertaste and enhance the fruitiness.

Wood ageing: 12 Months on selected oak.

Bottling date: End April 2006