

Eaglevlei Pinotage 2007

The nose has old clone farmyard style Pinotage flavours with undertones of mocha cherry chocolate. This well balanced Pinotage has a fine minerality with a lingering after taste.

Great with any red meat but equally nice with fish and salad.

variety : Pinotage | 100% Pinotage

winery : Eaglevlei Wines - CLOSED

winemaker : Maria le Roux

wine of origin : Stellenbosch

analysis : alc : 14.29 % vol rs : 3.2 g/l pH : 3.52 ta : 6.2 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

Michelangelo International Wine Awards 2010 - Gold Medal
2009 Old Mutual Trophy Wine Show - Silver medal (82/100)

ageing : Enjoy now or within 5 years from harvest.

in the vineyard : 9 year old vines on Granite soils. The grapes for this wine come from the same block (1.9ha) which we make our Pink & Pinotage Bubbly from. Shows you how versatile this Pinotage really is! Yields was 7 tons/ha.

about the harvest: Grapes were carefully harvested into small picking crates in the early morning and cooled to 5° C before processing.

in the cellar : Each berry was hand sorted. At Eaglevlei we make use of gravity to gently transfer our grapes to the open fermenters. Making use of a pump to transfer the grapes can unnecessarily extract harsh tannins. The grapes fermented slowly over a period of 5 to 20 days. We make use of punching down the cap to extract colour. After malolactic fermentation the wine was aged in 17 1st & 2nd fill French and American oak barrels for 20 months.

