

## Douglas Green Pinotage 2007

Attractive deep crimson colour with blue tinges and a purple hue. Forthcoming ripe strawberry and raspberry fruit aromas with attractive vanilla spice complexity. Soft smooth medium-bodied entry with juicy red berry flavours. Ripe silky tannins and discreet spicy oak vanilla balance the fruit that fades into a soft pleasant berry aftertaste.

Overall: A medium bodied, lush, fruit driven wine with a soft juicy structure that is playful on the palate and extremely approachable for youthful undemanding drinking.

Smoked sausages, grilled ostrich fillet, duck with cherries, venison and pheasant casseroles, and meaty pasta dishes.

**variety :** Pinotage | 100% Pinotage

**winery :** Douglas Green Wines

**winemaker :** .

**wine of origin :** Western Cape - Wellington

**analysis :** alc : 13.93 % vol   rs : 5.2 g/l   pH : 3.49   ta : 5.44 g/l

**type :** Red   **style :** Dry   **body :** Medium   **taste :** Fruity   **wooded**

**pack :** Bottle   **closure :** Cork

**about the harvest:** Harvested at 24° B showing great expression of fruit and acid.

**in the cellar :** Fermented on the skins in stainless steel tanks and pressed at 4° B. Staves were added prior to malolactic fermentation. Left on the wood for 3 months.

