

## Bovlei Pinotage 2008

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The wine was made in rotor tanks and turned regularly. This led to excellent colour extraction and rich stylistic cultivar flavour. The wine has upfront sweet berry/banana spicy vanilla flavours with a good colour and a balanced complex aftertaste.

Serve with roast or turkey or any traditional red meat.

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**variety** : Pinotage | 100% Pinotage

**winery** : Bovlei Cellar (Wellington Wines)

**winemaker** : Frank Meaker / Hendrik de Villiers

**wine of origin** : Wellington

**analysis** : **alc** : 13.2 % vol **rs** : 1.8 g/l **ta** : 5.2 g/l

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

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

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**ageing** : Ready to drink, but with the intense cultivar flavour on nose and plate, it can be kept for another four years.

**in the vineyard** : The grapes are from the bush vine blocks with a yield of 8 ton per hectare. The soil is in the higher slopes of Bovlei at the foot of the Hawekwa Mountains.

**about the harvest**: With a slow long ripening period, the grapes were picked late March in the ripening period. This led to good cultivar flavours and a berry with a thicker skin.