

Cape Atlantic Pinotage 2008

A medium-bodied wine. It has rich, smoky and dark fruit flavours with sweet plums tones, couched in oak. When tasting it, expect a fresh and smooth texture with supple tannins.

The wine is all ready accessible and believe it or not, a good curry or spicy food partner. Serve slightly chilled when combining with curry dishes.

variety : Pinotage | 100% Pinotage

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 14.5 % vol rs : 3.1 g/l pH : 3.74 ta : 5.4 g/l

type : Red **wooded**

pack : Bottle **closure :** Screwcap

ageing : Drink now or till 2013

in the vineyard : Facing: South East

Soil types: Red Slate & Hutton

Age of vines: 15 years

Vineyard area: 3ha

Trellised: Perold

Irrigated: Supplementary

Clone: PI 45 on Richter 99

about the harvest: Yield: 8 t/Ha

Harvest date: 1 March 2008

Degree Balling at harvest: 25° Balling

in the cellar : Fermentation: Cold maceration for 4 days. Inoculate Yeast. Pump over every 8 hours

Fermentation temp: 23° C

Fermentation days: 12

Barrel ageing: 4th fill barrels

Period in wood: 9 months



Cederberg Cellar

Cederberg

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