

Fantail Pinotage 2008

This is an elegant wine with flavours of strawberries and raspberries and a hint of spice on the nose. These flavours follow through onto a fruity palate that finishes with rounded soft tannins.

This wine will go extremely well with sweet & sour pork, or oriental style dishes.

variety : Pinotage | 100% Pinotage

winery : Morgenhof Wine Estate

winemaker : Jacques Cilliers

wine of origin : Stellenbosch

analysis : alc : 13.85 % vol rs : 2.99 g/l pH : 3.75 ta : 6 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Simonsberg-Stellenbosch. Produced and bottled on Morgenhof Wine Estate, 4 km from Stellenbosch and 25 km from Paarl on the R44.

TERRIOR

The Pinotage vineyard is planted on N-NW facing slope at 180-200 metres. The soil on all these blocks varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 15-20%

about the harvest: By hand in picking baskets which get tipped in bins for transport to the cellar.

in the cellar : This wine has spent 10 months in French oak. Crushing and destemming and the mash is pumped to Marionette fermentation tanks. The mash was cold soaked for 3 days before spontaneous fermentation of the juice started. Commercial yeast was added halve way trough fermentation. Fermentation took place at 28-34° C.

