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Fleur du Cap Pinotage 1997

On the nose the wine has a typical aroma of cloves intertwined with raspberry and vanilla oak nuances. On the palate it is packed with black and red berry flavours, well balanced with gentle tannins. Elegantly complements red meat dishes, pork and richly flavoured chicken dishes, as well as noble cheeses.



variety : Pinotage | Pinotage
winery : Fleur du Cap
winemaker : Coenie Snyman
wine of origin : Coastal
analysis : **alc :** 12.0 % vol **rs :** 3.59 g/l **ta :** 5.6 g/l
type : Red
pack : Bottle

in the vineyard : The grapes came from vineyards in the Stellenbosch area, planted at 50 to 180 metres above sea level from 1962 to 1987. The vines, grown as bush vines, were established in soft, decomposed granite soils and deep, red Hutton soil.

The climate
The rainfall during the winter period was below average and poorly distributed. Temperatures were higher than usual. This was followed by a warm to mild spring and a cool ripening period.

about the harvest: Harvest time was cool with rain at times. The grapes were picked by hand at 22,7Â°Balling during the middle of February. The yield was 7 tons per hectare.

in the cellar : In the cellar the juice fermented on the skins for 10 days at 28Â°C. After malolactic fermentation the wine was matured in second-fill casks of French oak for 18 months. The wine was matured in the bottle for 18 months before release.