

## Tulbagh Winery Shiraz/Pinotage 2010

**Colour:** Intense black plum and berry colour

**Nose:** Ripe berry and black plum with hints of coffee and chocolate.

**Palate:** Intense black plum and ripe berry flavours with hints of vanilla and chocolate. Medium bodied with a lingering coffee aftertaste.

Food Suggestions: To be enjoyed with steak, goulash, roasted guinea fowl, springbok or ostrich dishes

**variety :** Shiraz | Shiraz 60 % Pinotage 40 %

**winery :** Tulbagh Winery

**winemaker :** Naude Bruwer

**wine of origin :** Coastal Region

**analysis :** alc : 14.10 % vol rs : 5.7 g/l pH : 3.5 ta : 5.5 g/l

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

**pack :** Bottle **closure :** Screwcap

**in the vineyard : Harvest details:** The grapes are from 4 selected vineyards in the Tulbagh valley. Harvested during February by both hand and machine at sugars between 24 - 25.5°B.

**in the cellar : Cellar Treatment:** Grapes are fermented on the skins in stainless steel tanks.

Yeast strains are selected to enhance the natural flavours of the grapes. The wine is pumped over every 4 hours during alcoholic fermentation. After pressing the wine went through malolactic fermentation. Special selected french oak staves are used during malolactic fermentation to give the wine the distinctive chocolate and coffee flavours.

