

Meerendal Pinotage 2006

The wine has a deep dark ruby colour with sweet fruit and some spice and dark chocolate on the nose. It displays juicy red and black berry flavours on the palate with soft tannins. It has a classic dry elegant finish.

The ideal wine for roast chicken, creamy pastas, venison, and steaks. For something different, serve slightly chilled with fish like tuna. It complements soft white and yellow cheeses.

variety : Pinotage | 100% Pinotage

winery : Meerendal

winemaker : Liza Goodwin

wine of origin :

analysis : alc : 13.6 % vol rs : 2.6 g/l pH : 3.69 ta : 6.3 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

in the vineyard : CLIMATE: Mediterranean climate with warm, dry, summers with a unique pattern of cool winds. Winters are cold and wet with an annual rainfall on the estate of a mere 550mm. SOIL: Tukulu and Glenrosa.

Meerendal Wine Estate has been making Pinotage since the early 1950's while the first bottling of Meerendal Pinotage was in 1969.

about the harvest: Grapes were handpicked at 23,5 °Balling from a yield of 10 Ton/Ha.

in the cellar : These grapes come from two vineyards, including one vineyard with bush vines that have been planted in 1955. Fermented in traditional open tanks taking 5 tons of grapes. Punch down 6 times daily. Matured for 12 months in small French oak barrels (50% new and 50% second fill).

