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Landskroon Pinotage 2009

A medium to full-bodied wine with spicy aromas and subtle plum and berry flavours.

Serve at 16 - 19°C with most red meat dishes or game birds.

variety : Pinotage | 100% Pinotage
winery : Landskroon Wines
winemaker : Abraham van Heerden
wine of origin : Paarl, Coastal Region
analysis : **alc :** 14.00 % vol **rs :** 3.20 g/l **pH :** 3.40 **ta :** 5.50 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

ageing : Enjoy now or over the next three years.

in the vineyard : Age of Vines: 6 - 21 years
Clones: P148 B
Root stock: R99 / 101-14
Vines per hectare: 3000
Soil: Decomposed granite
Trellising: Trellised and bush vines
Yield: 8 tons per hectare

about the harvest: Grapes were harvested at 24°B, destemmed and transferred to open and closed stainless steel fermentation tanks. After the addition of selected yeast, the juice, together with the skins, were allowed to ferment at controlled temperatures of 25°C and 28°C. During fermentation, skins that tend to rise to the top were regularly pushed down or fermenting juice was pumped over the cap to cool the cap and to optimise flavour and colour extraction. At 5°B juice was drained from the skins and fermentation allowed to continue in closed tanks. Any juice remaining in the skins were recovered with the use of a gentle tank press. After allowing for malolactic fermentation the wine was racked from the lees and transferred to 225 L oak barrels for maturation.

Landskroon Wines
Paarl
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