

Devon Hill Pinotage 2007

A smooth, medium to full-bodied wine with ripe tannins. Raspberry and plummy flavours with pencil lead, pine needle and dried banana aromas.

variety : Pinotage | 100% Pinotage

winery :

winemaker : _

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 0 - 5 g/l pH : 3.75 ta : 5.9 g/l va : 0.63 g/l so2 :
100 mg/l fso2 : 30 mg/l

type : Red **style :** Dry **body :** Medium **wooded**

pack : Bottle **closure :** Cork

ABSA Top 10 Pinotage - 2005

Veritas awards - 2004 and 2005

Good Taste Magazine - Value for Money - 2004

in the vineyard : **Soil:** Deep, red decomposed Granite soil.

Growing Climate / Vintage Conditions: As the Devon Valley lies less than 20km from the False Bay coast it is greatly affected by the cool southern sea breezes, which prevail in the summer months. Winter brings on the moisture-laden northwestern winds, which result in most of the Valley's 750mm of annual rainfall.

about the harvest: **Date of Harvest:** Mid-March to early April

Type of Harvest: Harvested by hand

Method: Grapes were harvested from a single vineyard at 24° Balling.

in the cellar : Fermentation took place with pump-over at regular intervals. Fermented dry before being pressed. Only free-run juice was used.

Temperature: 25 - 28° Celsius

Length: 10 - 25 Days on skins

Malolactic: Malolactic fermentation was allowed before maturation in new French oak barrels for 12 months.

