

De Meye Pinotage 1999

The cherry fruit flavours are enhanced by hints of chocolate, with the smooth tannins adding to the wine's accessibility. A well balanced wine, ripe plum with soft spiciness on the finish. Enjoy on its own or with dishes such as sweet and sour pork, liver and onions, babotie and tomato based pasta.

variety : Pinotage | Pinotage

winery : De Meye Wines

winemaker : Marcus Milner

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 2.0 g/l pH : 3.7 ta : 5.4 g/l

type : Red

pack : Bottle

ageing : It will develop in dimensions with further bottle maturation for at least another four years.

in the vineyard : All the grapes came from the farm De Meye in the western part of Muldersvlei. Here the moderate climate, combined with regular winds from the west in the afternoon with its cooling effect and rich fertile soil, create the ideal conditions for healthy and full ripe grapes, especially for red wines.

about the harvest: The low harvest of seven tons per hectare also contributed to the high quality of the grapes. The grapes were pressed at a sugar level of 23.5° Balling.

in the cellar : The grapes were fermented in stainless steel tanks. The wine was then wood-matured in second-fill small French oak barrels for 8 months, before being bottled in January 2000.

