

Boland Cellar Winemakers Selection Pinotage 2006

This full bodied wine boasts an intense dark purple colour. It shows a complexity of banana, plum and chocolate flavours on the nose while showing berry flavours on the palate. Wood flavours are well integrated and compliments the soft tannins that feels like velvet on your tongue. This wine finishes with a full, lingering aftertaste.

variety : Pinotage | 100% Pinotage

winery : Boland Cellar

winemaker : Bernard Smuts

wine of origin : Paarl

analysis : **alc** : 13.74 % vol **rs** : 2.3 g/l **pH** : 3.73 **ta** : 6.2 g/l **va** : 0.85 g/l **so2** : 66 mg/l **fso2** : 38 mg/l

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

pack : Bottle **closure** : Cork

2006

Concours Mondial de Bruxelles: Boland Pinotage Winemakers Selection 2004 - Gold
Michelangelo International Awards: Boland Pinotage Winemakers Selection 2005 - Gold

2005

Vinalies International Paris, France: Boland Pinotage Winemakers Selection 2002 - Gold
Concours Mondial de Bruxelles: Boland Pinotage Winemakers Selection 2002 - Grand Gold

2004

Veritas Awards: Boland Pinotage Winemakers Selection 2002 - Double Gold

in the vineyard : Origin of the grapes

On the plains between the Paardeberg and Paarl Mountain in the deep nutritious shale soil of the Swartland soil formation grows a vineyard that produces grapes with exceptional flavour that is used for this wine. This well balanced wine originates from a single 9 year old vineyard planted 135m above sea level at the foothills of the Paardeberg mountain range. This cool east-facing slope receives full morning sun with very little late afternoon sun which is ideal for this vineyard.

Viticulture

The deep well drained and well aerated shale soil allows roots to penetrate deep for optimal nutrition and moisture. This vineyard is irrigated as required and this requirement is twice per week. Vines are trellised on a 5-wire Extended Perold system with movable wires and are carefully spur pruned and manipulated by specialized canopy management techniques to utilize the African sun optimally for the production of its intense colour and fruity flavours. Grapes are thinned to ripen as evenly as possible for best results and yields 8 tonnes to the hectare.

about the harvest: The grapes were carefully handpicked in the first week of February at optimum flavour, colour and tannin ripeness.