

Longridge Pinotage 2008

variety : Pinotage | 100% Pinotage
winery : Longridge Wine Estate
winemaker : Clinton le Sueur & Hendrien de Munck
wine of origin : Stellenbosch
analysis : alc : 14.5 % vol rs : 3.2 g/l pH : 3.70 ta : 5.6 g/l
type : Red **wooded**
pack : Bottle **size** : 0 **closure** : Cork

in the vineyard : Rooted in deep fine granite Tukulu soils on the slopes of the Helderberg, these vineyards enjoy the refreshingly cool breezes from the Atlantic Ocean during the hot summer months, resulting in even ripening of the berries.

about the harvest: The wine originates from a blend of four parcels of land in the Stellenbosch region. The vines are trellised and range in age from 5 to 19 years. There was no need for irrigation in the growing season. The grapes were harvested at optimum ripeness, between the 19th February and the 10th of March 2008.

in the cellar : Grape sorting was done before and after de-stemming with the grapes then undergoing a cool maceration for 50 hours, in stainless steel tanks. The juice was then inoculated with yeast; pumped over every 3 hours during fermentation and then pressed, off the skins, after 8 days. The wine went through malolactic fermentation and spent 13 months in 58% new oak (5% American and 95 % French) before a light filtration and bottling

