

Meerendal Pinotage Blanc De Noir/Rose 2010

The wine has a brilliant light salmon pink colour. Fresh sweet strawberries and cream, with Turkish delight and candy floss flavours emerge from the glass. These excellent flavours continue on the palate and the perfect sugar and acid balance leave a soft and lingering fruity aftertaste. The wine is dry but the intense fruit flavours make this a great drinking as well as food wine.

This delightful Blanc de Noir will be very enjoyable with salads, fish, roast chicken, creamy pastas and pork. Always serve chilled.

variety : Pinotage | 100% Pinotage

winery : Meerendal

winemaker : Liza Goodwin

wine of origin : Durbanville

analysis : alc : 13.18 % vol rs : 5.3 g/l pH : 3.5 ta : 7.3 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

in the vineyard : CLIMATE: Mediterranean climate with warm, dry, summers with a unique pattern of cool winds. Winters are cold and wet with an annual rainfall on the estate of a mere 550mm. SOIL: Tukulu and Glenrosa.

about the harvest: Grapes were hand picked at 23 °Balling from a yield of 8 Ton/Ha.

in the cellar : The juice was given a 6 - 8 hour skin contact before a light pressing took place. Fermentation with a special yeast over a period of 14 days at a temperature of 15° C.

