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# Allee Bleue Pinotage 2008

Intense violet red colour. Rich ripe cherry flavours on the nose is followed by a complex pallet of liquorices chocolate and an abundance of ripe berry fruits. An elegant Pinotage made in a traditional and fruity style.

Freshly caught snoek oven baked with butter and apricot puree. Springbok loin wrapped in mushrooms and rich homemade puff pastry and sauced with a meaty Pinotage jus.




**variety :** Pinotage | 100% Pinotage
**winery :** Allee Bleue Estate
**winemaker :** Gerda Willers
**wine of origin :** Piekenierskloof
**analysis :** **alc :** 14.64 % vol **rs :** 2.2 g/l **pH :** 3.8 **ta :** 5.8 g/l
**type :** Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
**pack :** Bottle **closure :** Cork

**ageing :** Will age well over the next 5 to 7 years.

**in the cellar :** Vinification: Fermented in tank with temperatures peaking at 28°C. Pressed off skins after 5 days. Malolactic fermentation in barrel.

Wood maturation: 12 months in 20% American and 80% French oak. 50% of the barrels were new.