

## 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.

