

## Viljoensdrift River Grandeur Pinotage 2009

---

Leather and mocha ties in nicely with the characteristic dark fruit jam of this home-grown grape. The velvety tannins lead to a lingering aftertaste reminiscent of roasted spice.

Biltong spiced venison skewers with homemade fruit chutney.

---

**variety** : Pinotage | 100% Pinotage

**winery** : Viljoensdrift Wines and Cruises

**winemaker** : Fred Viljoen

**wine of origin** : Robertson

**analysis** : **alc** : 14.64 % vol **rs** : 3.6 g/l **pH** : 3.53 **ta** : 5.7 g/l

**type** : Red **style** : Dry **wooded**

**pack** : Bottle **closure** : Cork

---

Veritas 2010 - Double Gold medal

Michelangelo 2010 - Gold medal

---

**ageing** : Drink now or in 5-6 years.

**in the vineyard** : Soil type: Red clay, stone Karoo soil

**about the harvest**: Only the best bunches of grapes were harvested at 25° Balling in small crates and then cooled off to 1° Celsius.

**in the cellar** : The grapes were then sorted on a sorting table to provide only the best berries and to get rid of all the stems and leaves. Only the first 70 liters per ton was used and cold soaked for 3 days at 10° Celsius. After that the grapes fermented at 28° Celsius, pressed at 5° Balling and transferred to barrels where MLF took place. After being racked four times the wine was lightly filtrated and bottled.

Maturation: 12 months in second-fill barrels - 60% French & 40% American Oak