

Knorhoek Pinotage 2008

Ripe bananas with a nice integration of oak flavours and a hint of berry fruits makes up a complex bouquet. Juicy and supple on the pallet, but with a good stucture to make this wine enjoyable now or in the next five years.

To be enjoyed alone or with a wide variety of meats, game and spicy foods.

variety : Pinotage | 85% Pinotage, 15% Merlot

winery : Knorhoek Wines

winemaker : Arno Albertyn

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 14 % vol rs : 2 g/l pH : 3.54 ta : 5.9 g/l

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

pack : Bottle **closure :** Cork

ageing : Drink now or in the next 3-5 years.

in the cellar : Pinotage grapes are fermented in open fermentors and the cap is punched down. Matured in french oak barrels only for 12 months. 20% new barrels are used with an even proportion of second and third fill barrels to enhance the wood and fruit balance.



Knorhoek Wines

Stellenbosch

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