

Lesebo Pinotage 2008

Deep ruby in colour, the wine shows aromas of black cherries, truffle, and subtle spicy notes, with a rich roasted undertone. Cherry flavours follow through in abundance to a rewarding, creamy strawberry palate that shows a lingering finish.

Serve with crisp roast turkey in a rich sweet onion gravy and roasted aubergine.

variety : Pinotage | 100% Pinotage

winery : Savanha

winemaker : Johan Jordaan

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.9 g/l pH : 3.54 ta : 5.7 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Trellised, 9 year-old vines planted on southeast-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 tons per hectare.

about the harvest: Grapes were harvested from selected vineyard blocks at 25° Balling and cold soaked for two days at 10-12°C. Fermentation took place in open-top oak barrels and stainless steel tanks. Malolactic fermentation occurred in 300 litre oak barrels, and maturation in a combination of French- and American oak for 14 months. Selected barrels were blended to produce this uniquely South African wine.

