

Moreson Pinotage 2009

Color: This wine has a characteristic deep, inky, maroon velvet color.

Aroma: This vintage delivered a wine that displays aromatics that can be described as intense. The natural fruit flavors of plum, dark cherry are fused with the secondary flavors of Christmas cake, spice and sweet tobacco derived from extended wood maturation.

Palette: Like all Moreson wines, there is a unique balance between aromatics and flavor. This is a full bodied expression of new world winemaking. The palette has great length and depth. The flavors from the entry right the way through to mid palate carry through to the back palate.

Roast Lamb, ostrich, gammon and charcuterie.

variety : Pinotage | 100% Pinotage

winery : Moreson

winemaker : Clayton Reabow

wine of origin : Coastal

analysis : alc : 14 % vol rs : 1.7 g/l pH : 3.61 ta : 6.1 g/l

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

pack : Bottle **closure :** Cork

ageing : The tannin structure is evident on the wine, and is indicative of this vintage. The tannins are ripe and well integrated, the style of wine will allow for extended ageing in bottle. Optimum drinking time will be 3 – 5 years.

in the vineyard : The vineyards are situated on the slopes of Stellenboschmountain facing South West. This specific vineyard experiences a coolingeffect, from the ocean, in the evening.

about the harvest: The Pinotage is harvested at phenolic ripeness, when natural tannins levels in the skins have reached optimum.

in the cellar : The grapes lightly de – stemmed and then sorted to remove any unwanted seeds, stalks and leaves, as well as rotten or damaged berries. The grapes are not crushed and cooled down to 16°C through the mash cooler before being transferred into plastic tanks for 48 hour cold soaking. The cold soaking allows colour extraction, as well as colour and tannin stabilization. The fermentation is brief, during which time temperatures are allowed to rise to 30°C. Pump overs and punch downs are performed every 4 hours to increase extraction of colour, flavour and tannins. The fermenting must is drained before the wine has completed fermentation, and the skins pressed. The wine is allowed to complete fermentation in Stainless steel, after which the wines are racked off their gross lees and inoculated with bacteria to begin Malo – lactic fermentation in stainless steel. In addition to bacteria, we add up to 1 g/L wood chips to the MLF. Once MLF is complete, the wines are racked again off the bacteria lees and filtered. The wine is the transferred to 300 Liter French oak barrels for maturation. Maturation can last up to 15 months maximum, during which time the wines are racked from barrel at least twice a year.

