

Obikwa Pinot Gris 2010

Colour: Brilliant with green tinges.

Bouquet: Litchi with peaches and floral hints.

Taste: Crisp and fresh with peaches, apricots and a hint of litchi.

Drink on its own on a warm summer's day or with light salads and cold meats.

variety : Pinot Gris | 100% Pinot Gris

winery : Obikwa Wines

winemaker : Pieter Badenhorst

wine of origin : Bonnievale

analysis : alc : 12.59 % vol rs : 6.4 g/l pH : 3.18 ta : 6.4 g/l

type : Red **taste :** Fruity

pack : Bottle **closure :** Screwcap

ageing : This wine was created with fruitfulness in mind, so enjoy it now and don't let it waste away in the cellar.

in the vineyard : Background

Taking its name from one of the early peoples at the Cape, these are down to earth, adventurous wines expressing their true varietal character and rich, ethnic charm. Palate pleasing with a sense of fun as depicted by the bright yellow ostrich with its remarkable long neck, these wines are a tribute to the intrepid OBIKWA people for whom the ostrich represents a life force and trusted companion. This wine is made in the Adam Tas cellars in Stellenbosch.

The Vineyards *(Viticulturist: Bennie Liebenberg)*

The grapes used to craft this wine came from vineyards in the Bonnievale region. The vines are grafted onto nematode-resistant Richter 99 rootstocks and grown in soils originating from decomposed granite. They are trellised on a four-wire system and received supplementary irrigation during the growing season.

about the harvest: The grapes were harvested in January at 20.0° - 21.5° Balling
The crop was limited to 7 tons per hectare.

in the cellar : No skin contact has been allowed and only the free-run juice was used. The fermentation was started with a pure yeast culture and finished after 18 days. No malolactic fermentation was allowed.

