

## MAN Vintners Pinotage 2010

A modern style of Pinotage, packed with full red-berry flavours, touches of cinnamon spice, toasted marshmallows and soft tannins, this wine should pair well with most red meats or poultry.

The sweet fruit flavours of Pinotage make it an ideal match for spicy curries, pizza, flavourful venison dishes and just by itself. Serve at a cool room temperature.

**variety :** Pinotage | 85% Pinotage, 15% Shiraz

**winery :** MAN Family Wines

**winemaker :** Michelle Rhodes

**wine of origin :** Paarl

**analysis :** alc : 14.0 % vol   rs : 4.5 g/l   pH : 3.57   ta : 6.0 g/l

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

**pack :** Bottle   **closure :** Screwcap

**in the vineyard :** 100% Perdeberg Hills in Paarl

Good winter rains in 2009 kept vineyards healthy throughout summer. Excellent ripening conditions started the 2010 season, with cool temperatures prevailing. Strong winds resulted in some crop loss, but increased concentration of flavours in remaining fruit. Overall a small crop, generally of high quality.

**in the cellar :** Fermented in stainless steel tanks over 5 days with frequent pump-overs. At around 8 degrees balling, the skins were removed and the wine was pressed and racked back to tank for completion of alcoholic and malo-lactic fermentation. 20% of the wine was matured in American oak barrels (21% new) for 6 months. 15% Shiraz was added for its silky tannin structure and fruit spice flavours. A small portion of the Pinotage was co-fermented with Viognier to enhance the aromatics. After further tank maturation, the wine was fined and filtered, then bottled.

