

Bovlei Pinotage 2010

The wine was made in rotor tanks and turned regularly. This led to excellent colour extraction and rich stylistic cultivar flavour. The wine has upfront sweet berry/banana spicy vanilla flavours with a good colour and a balanced complex aftertaste.

Serve with roast or turkey or any traditional red meat.

variety : Pinotage | 100% Pinotage

winery : Bovlei Cellar (Wellington Wines)

winemaker : Frank Meaker / Hendrik de Villiers

wine of origin : Wellington

analysis : alc : 14.0 % vol rs : 2.2 g/l ta : 5.6 g/l

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

pack : Bottle **closure :** Cork

2010 Best Value Wine Guide

2009 Michelangelo International Wine Awards - Silver Medal

ageing : Ready to drink, but with the intense cultivar flavour on nose and plate, it can be kept for another four years.

in the vineyard : The grapes are from the bush vine blocks with a yield of 8 ton per hectare. The soil is in the higher slopes of Bovlei at the foot of the Hawekwa Mountains.

about the harvest: With a slow long ripening period, the grapes were picked late March in the ripening period. This led to good cultivar flavours and a berry with a thicker skin.

