

Wellington Wines Phambili Pinotage / Viognier 2011

Rich coffee mocca tones infused with a whiff of floral scent.

variety : Pinotage | 95% Pinotage, 5% Viognier

winery : Wellington Wines

winemaker : Hugo Truter

wine of origin :

analysis : alc : 14.5 % vol rs : 1.5 g/l pH : 3.63 ta : 5.7 g/l

type : Red

pack : Bottle **size :** 0 **closure :** Cork

Fairtrade accredited

in the vineyard :

about the harvest: The Pinotage grapes were picked at optimum maturity

in the cellar : The Pinotage grapes were picked at optimum maturity and fermented dry on the skins at 28°C. Thereafter the free run portion was placed on French oak for 6 months.

Viognier grapes were picked in two stages at optimum ripeness from about 25°B and then 27°B. After the crush, the juice was left on the skins for 5 to 8 hours and then pressed. Only free run juice was used and the fermentation temperature was about 13°C.

These two cultivars were then blended into perfection in the ratio 95% Pinotage and 5% Viognier.