

Rooiberg Pinotage Reserve 2010

All the effort in the vineyard and cellar contributes to a wine with an intense ruby-red colour. On the palate there's delightful banana flavours and charms of strawberry, redcurrant and blackberry. This is supported by subtle vanilla notes from ageing in new barrels.

variety : Pinotage | 100% Pinotage

winery : Rooiberg Winery

winemaker : André van Dyk and André Scriven

wine of origin : Robertson

analysis : alc : 14.3 % vol rs : 2.1 g/l pH : 3.57 ta : 5.8 g/l va : 0.44 g/l

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

pack : Bottle **closure** : Cork

Veritas 2011 Awards - Bronze

about the harvest: Vines are grown on red karoo lime soils not to far from the cellar. Green-dropping was done and grapes harvested by hand, after it has been tasted, at 26°B. Only the best grapes were selected.

in the cellar : Grapes were cold soaked for two days at 10°C for maximum colour and fruit extraction. The must was inoculated with a specific wine yeast and fermented till dry. After alcoholic fermentation the wine went directly to new 225 litre French oak barrels where malolactic fermentation and ageing took place for 14 months.

