

## Windmeul Pinotage 2010

Eye: Plum-red colour.

Nose: Well-balanced banana and plum, with coffee and chocolate on the nose.

Palate: Well-balanced between the fruit and wood.

Particularly good with ostrich and richly flavoured dishes, or on its own - slightly chilled in summer.

**variety** : Pinotage | 100% Pinotage

**winery** : Windmeul Cellar

**winemaker** : Fancois van Niekerk

**wine of origin** : Paarl

**analysis** : alc : 13.91 % vol   rs : 2.6 g/l   pH : 3.61   ta : 5.9 g/l   so2 : 101 mg/l

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

**pack** : Bottle   **closure** : Cork

**in the vineyard** : Our bush vines were planted in 1996 and yield around 7 tons/ha. Soils are a combinations of shale and stony; the aspect is north to north-east.

**about the harvest**: Mainly by hand. Harvested in February.

**in the cellar** : Soft crushing, careful control of temperature during fermentation in stainless steel tanks.

Ageing: 12 months in second and third fill barrels, French oak.

