

Bovlei Lifestyle Pinotage 2010 (Discontinued)

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.

Produced from selected bush vines in Wellington, the place of the creator of Pinotage, Izak Perold, the wine is a joyous expression of colour, varietal fruit and soft wood. The rich lingering aftertaste strikes the highest note.

Roasts, beef, lamb or mild curries

variety : Pinotage | 100% Pinotage

winery : Bovlei Cellar (Wellington Wines)

winemaker : Jacques Theron / Frank Meaker

wine of origin : Wellington

analysis : alc : 14.0 % vol rs : 2.1 g/l pH : 3.63 ta : 5.8 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : 2 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.

in the cellar : The grapes were destemmed and transferred to open fermentation tanks. After the addition of selected yeast the juice, together with the skins, were allowed to ferment at controlled temperatures of 25° C and 28° C. During fermentation, skins that tend to rise to the top were regularly pushed down to cool the cap and to optimise flavour and colour extraction. At 5° B, juice was drained from the skins and fermentation allowed to continue in closed tanks. Any juice remaining in the skins were recovered with the use of a gentle tank press. After allowing for malolactic fermentation the wine was racked from the lees and transferred to 225 L oak barrels for maturation.

