

Slanghoek Pinotage 2002

Beautiful deep red colour, on the nose some hints of game. Palate is full with some beautiful spicy undertones. Well integrated wood from small French barrique.

Enjoy with chicken, beef or roasts.

variety : Pinotage | 100% Pinotage

winery : Slanghoek Cellar

winemaker : Pieter Carstens & Team

wine of origin : Slanghoek

analysis : alc : 14.37 % vol rs : 1.7 g/l pH : 3.81 ta : 5.8 g/l va : 0.68 g/l so2 : 93 mg/l fso2 : 45 mg/l

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

pack : Bottle

SAA Selection 2004 - Long Haul

Swiss Airlines International Wine Awards 2004 - Seal of Approval

ageing : Ready to enjoy immediately or can be matured for 3 to 7 years from date of vintage.

in the vineyard : Supplier: S. du Toit

Area planted: 9,0 ha

Age of vines: 6, 7 and 21 years

Rootstock: Richter 99

Clone: P1 and P48

Trellis system: Bush vines

Irrigation: No irrigation

Vine density: 2 778 vines / ha

Soil: Deep, red schale

Climate: Continental

about the harvest: Hand harvested on the 25th of February 2002.

in the cellar : Destemmed and slightly crushed by machine, fermented in Stainless Steel tanks with cooling at 27Â°C for 5 days with 8 pumpovers per day.

Malolactic Fermentation: Yes

Barrel ageing: 20% new French & 80% 2nd-fill French oak barrels for 9 months.

Fining: Bentonite

Filtration: Bulkfiltration with diatomaceous earth

Stabilisation: Minus 4 degrees Celsius for 5 days

