

## Warwick Old Bush Vines Pinotage 2010

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The wine has a deep and intense garnet colour. The nose shows ripe cassis, cedar wood and dark chocolate flavours. The palate is full round with ripe subtle tannins.

Roast leg of Venison, ostrich fillet and a paneer and fenugreek curry. Serving temperature: 16-18° Celsius.

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**variety** : Pinotage | 100% Pinotage

**winery** : Warwick Wine Estate

**winemaker** : Jozua Joubert

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.5 % vol **rs** : 2.6 g/l **pH** : 3.61 **ta** : 5.7 g/l

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

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

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**ageing** : Three to Six years ageing potential.

**about the harvest**: The grapes were hand picked on Warwick Estate.

**in the cellar** : The grapes were hand picked on Warwick Estate, sorted and fermented in open top fermenters with daily pump over's and punch downs. The Pinotage was allowed to ferment 2/3 of its sugar on the skins and then pressed and finished fermentation in tank. After alcoholic fermentation the wine was racked to 2nd and 3rd fill 225 l French oak barrels to start Malolactic fermentation (MLF). After MLF the wine was racked back to tank, sulphured and returned to barrel for 14 months. Before bottling a small amount of Cabernet Sauvignon was blended into the Pinotage to lift the fruit component and a rough filtration was done.