

Tulbagh Winery Pinotage 2010

Colour: Deep vibrant ruby with bright crimson rim.

Nose: Bouquet of sweet plums, fruitcake, warm spices and sweet vanilla oak.

Palate: Ripe fruit with spiced plum flavours, generously fruity with soft, rounded edges and easy accessible tannins.

Serve with crispy eisbein, traditional mousaka and tortellini with a rich tomato sauce.

variety : Pinotage | 100% Pinotage

winery : Tulbagh Winery

winemaker : Naude Bruwer

wine of origin : Tulbagh

analysis : alc : 13.0 % vol rs : 2.5 g/l pH : 3.6 ta : 5.7 g/l

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

pack : Bottle **closure :** Screwcap

about the harvest: The grapes are from selected vineyards on different soil types. Harvested by both machine and hand at 24° Balling at the end of January.

in the cellar : Fermentation took place on the skins in stainless steel tanks. The wine was pumped over every four hours during alcoholic fermentation. After pressing, the wine went through malolactic fermentation. Wood staves are added for complexity.

Packed : 6 x 750ml

Bottle Barcode: 6005 682 000 021

Outer Barcode: 16005 682 000 028

