

Stellekaya Pinotage 2010

A medium bodied red wine with layers of bananas, blackberries and hints of plum. Round and soft tannins with a lingering finish. Barrel matured for 18 months.

This wine is well paired with duck or game meat, prepared in fruity sauces.

variety : Pinotage | 90% Pinotage, 10% Other

winery : Stellekaya Winery

winemaker : Ntsiki Biyela

wine of origin : Western Cape

analysis : **alc** : 14.0 % vol **rs** : 4.3 g/l **pH** : 3.63 **ta** : 5.7 g/l

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

pack : Bottle **size** : 750ml **closure** : Screwcap

ageing : 3 - 5 years

The medium bodied Pinotage is inspired by the brightest stars in the constellation Gemini, the twin stars called Castor and Pollux, the latter being the Red Giant star.

in the vineyard : Situation: North East facing slopes around the Western Cape Region

Altitude: 180 to 200 meters

Soil Type: Duplex soil Types

Age of Vines: 8 -12 years

Irrigation: Drip Irrigation

about the harvest: Grapes were handpicked at optimal ripeness in early March 2010.

The yield was 7 tons per ha.

in the cellar : Maceration: Cold Soaked for 3 days

Fermentation: Open micro fermenters

Pressing: Basket pressed

Malolactic fermentation: in tank

Maturation: 14 months in wood

Bottled: June 2012

Production: 10000 litres

