

Cloof Pinotage 2009

variety : Pinotage | 100% Pinotage

winery : Cloof Wine Estate

winemaker : Christopher van Dieren

wine of origin : Darling

analysis : alc : 14.5 % vol rs : 3.0 g/l pH : 3.62 ta : 6.2 g/l

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

pack : Bottle **closure :** Cork

about the harvest: Harvest date: February 11 & 20

Harvest Sugar: 25 - 27 °B

Yield: 3 to 5 tons/hectare

in the cellar : Fermentation

After 4 days of cold soak at 10°C the must was inoculated and then fermented for a further 4 days on skins, at 30°C before pressing. The wine was then racked to tank for malolactic fermentation.

Maturation

After malolactic fermentation in tanks the wine was transferred to barrels and aged in French oak for 15 months before being transferred and blended. 50% of the barrels were new French Oak. After fining and a light filtration the wine was bottled.

Bottling date: 25 February 2011

