

Allee Bleue Pinotage 2009

Intense brick red colour. Upfront fruit reminding of ripe cherries and strawberries. Followed by sweet vanilla pods and a some liquorice which are all true to the cultivar. The palate is rich, soft and very elegant. A full flavoured Pinotage which reflects the terroir and the cultivar.

The wine is ideal for springbok, lion, Beef Wellington with a berry jus and glazed vegetables.

variety : Pinotage | 100% Pinotage

winery : Allee Bleue Estate

winemaker : Van Zyl Du Toit

wine of origin : Piekenierskloof

analysis : alc : 15.0 % vol rs : 2.0 g/l pH : 3.9 ta : 4.9 g/l

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

pack : Bottle **closure** : Cork

ageing : Will age well over the next 3 - 5 years.

in the vineyard : The grapes were sourced from selected mountain vineyards in the Piekenierskloof for their intense flavours and character.

in the cellar : After harvesting, sorting and cooling, the grapes were crushed and then put in the red wine fermenters and a cold soak done at 7°C for 4 days. After inoculation with yeast the pumpover's started intensely for only 4 days before pressing at 8°B. This ensure a supple and smooth Pinotage. The finished wine underwent MLF in the barrel and further maturation for 14 months before blending and bottling. Of the barrels used, 60% were new and the rest 2nd and 3rd fill. We also use 10% America oak in this wine.

