

Douglas Green Pinotage 2011

Attractive crimson depth with a purple hue on the rim. Generous ripe strawberry and raspberry fruit on the nose brushed with dark chocolate and caramel hints. Plush and juicy on entry with an ample mouthful of juicy fruit well supported by soft, ripe tannins and discreet oak spice finishing with soft sleek cherry and berry flavours.

Soft and fruity allowing immediate easy social enjoyment on its own or with smoked spicy sausages, meaty pasta dishes, lamb chops or cottage pie.

variety : Pinotage | 100% Pinotage

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 3.0 g/l pH : 3.51 ta : 5.7 g/l

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

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

ageing : Drinking at its best within 3 years of vintage.

in the vineyard : 2011 produced vibrant red wines with velvet tannins and good phenolic ripeness as a result of even ripening and a surge of energy soaked up in soaring temperatures in early January.

about the harvest: The Merlot for this wine was harvested at an average of 24° B.

in the cellar : Fermented on the skins. After pressing, the young wine was allowed to complete malolactic fermentation on oak staves then left for a further 3 months wood maturation. Final blending and bottling takes place at our cellars in Wellington.

