

Tulbagh Winery Pinotage Doux 2012

Colour: Good young fresh red colour.

Nose: Sweet ripe red berry fruit. Soft potpourri flavours in the back ground and sweet spice.

Palate: Young fresh ripe red fruit. Light soft structured tannins. Easy drinking with a lingering aftertaste.

To be enjoyed with a variety of food types like cheese, sushi, seafood, and mushroom appetizers. When it comes to dessert, strawberries, fruit desserts, shortbread or almond cookies works very well and for celebrations it is a must!

variety : Pinotage | Pinotage

winery : Tulbagh Winery

winemaker : Naude Bruwer/Helena Neethling

wine of origin : Tulbagh

analysis : alc : 11.17 % vol rs : 52.7 g/l pH : 3.49 ta : 6.4 g/l

type : Sparkling **style :** Sweet **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

about the harvest: The grapes were hand and machine harvested from a selection vineyards late January 2012.

in the cellar : The grapes were de-stemmed, crushed and pumped to stainless steel tanks where alcoholic fermentation took place on the skins. During fermentation, the wine was pumped over every 2 to 4 hours (depending on the stage of fermentation). After pressing, the wine was pumped to the malolactic fermentation tanks, where fermentation took place either with or without wood alternatives (like staves or chips) depending on the structure and the fruit of the wine. We want too keep as much as possible fruit in the wine and not to dominate it with oak flavours and aromas.

Packed: 6 x 750ml

Bottle Barcode: 6005 682 002 469

Outer Barcode: 26005 682 002 463

