

## Cape Atlantic Pinotage 2011

A medium-bodied wine. It has rich, smoky and dark fruit flavours with sweet plums tones, couched in oak. When tasting it, expect a fresh and smooth texture with supple tannins.

The wine is all ready accessible and believe it or not, a good curry or spicy food partner. Serve slightly chilled when combining with curry dishes.

**variety :** Pinotage | 100% Pinotage

**winery :** Cederberg Cellar

**winemaker :** David Nieuwoudt

**wine of origin :** Cederberg

**analysis :** alc : 14.5 % vol   rs : 3.1 g/l   pH : 3.74   ta : 5.4 g/l

**type :** Red   **wooded**

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

**ageing :** Drink now or till 2013

**in the vineyard :** Facing: South East

Soil types: Red Slate & Hutton

Age of vines: 15 years

Vineyard area: 3ha

Trellised: Perold

Irrigated: Supplementary

Clone: PI 45 on Richter 99

**about the harvest:** Yield: 8 t/Ha

Harvest date: 1 March 2008

Degree Balling at harvest: 25° Balling

**in the cellar :** Fermentation: Cold maceration for 4 days. Inoculate Yeast. Pump over every 8 hours

Fermentation temp: 23° C

Fermentation days: 12

Barrel ageing: 4th fill barrels

Period in wood: 9 months



### Cederberg Cellar

Cederberg

027 482 2827

[www.cederbergwine.com](http://www.cederbergwine.com)

