

## Lutzville Pinotage 2012

With a touch of Christmas spice, this soft and juicy Pinotage is a real delight with raspberry, plum and blackberry flavours. Perfect for Indian cuisine, pizzas, tomato based pastas and enjoying with good friends.

Perfect for Indian cuisine, pizzas, tomato based pastas and to relax and enjoying a glass with good friends.

**variety :** Pinotage | 100% Pinotage

**winery :** Lutzville Vineyards

**winemaker :** Jaco van Niekerk

**wine of origin :** Lutzville Valley

**analysis :** alc : 14.0 % vol   rs : 3.8 g/l   pH : 3.84   ta : 5.5 g/l   va : 0.71 g/l   so2 : 64 mg/l

**type :** Red   **style :** Dry   **body :** Full   **taste :** Fruity

**pack :** Bottle   **closure :** Screwcap

**ageing :** Enjoy now

**in the vineyard :** Grapes come from specially selected vineyard blocks in the cool climate Koekenaap region in the Lutzville Valley.

**about the harvest:** After the grapes has been carefully harvested at optimum ripeness. Yield 10 - 12 tonnes/ha

**in the cellar :** The grapes are gently pressed and only the free run juice is used. Using selected yeasts, fermentation takes place at between 18° - 22° for up to 10 days. The wine is pumped over the skins 3 times daily during fermentation to achieve excellent colour, fruit and body. To avoid bitter tannins, our Pinotage is raked of the skins before fermentation is finished. After racking, the wine undergoes malolactic fermentation and gently matures on French and American oak staves for 3 months to add complexity.

