

## Stellenrust Cornerstone Pinotage 2010

This wine offers raspberry and ripe peach and black cherry flavours with subtle oak nuances, a warm succulent palate and delicate lingering sweet and sour finish with lifted acidity.

A great accompaniment to spicy food such as Thai green curries or traditional Cape Malay bobotie.

**variety :** Pinotage | 100% Pinotage

**winery :** Stellenrust Wine Estate

**winemaker :** Tertius Boshoff

**wine of origin :** Bottelary

**analysis :** alc : 14.0 % vol   rs : 3.2 g/l   pH : 3.50   ta : 5.8 g/l

**type :** Red

**pack :** Bottle   **closure :** Cork

**in the vineyard :** Pinotage still forms the Cornerstone of the South Africa's wine industry although Chenin blanc is giving it a good run for its money.

Grapes for this wine are harvested from 45 year old bushvine from the Bottelary property. Low yields increase fruit intensity and depth of flavour.

**about the harvest:** Grapes are picked between 25° - 26° Balling

**in the cellar :** Grapes were crushed and allowed some cold maturation for 24 - 48 hours. It is inoculated with French yeast strains and allowed to ferment in open concrete tanks with manual punchdown every two hours for another 4 - 5 days. The wine is then drained from the skins and further fermentation takes place in stainless steel tanks. The wine is then allowed to mature in 100% French oak over a period of 18 - 22 months.

