

Windmeul Reserve Pinotage 2012

The wine shows a complex nose of red fruit, cherry and prune. The palate is full flavoured and smoothly textured, with a long layered aftertaste.

Any traditional South African dish is paired expectantly well with our unique wine. From red meat such as fillet or steak, to potjiekos and venison. Even enjoyed with Cape Malay dishes.

variety : Pinotage | 100% Pinotage

winery : Windmeul Cellar

winemaker : Francois van Niekerk

wine of origin : Paarl

analysis : **alc** : 14.4 % vol **rs** : 3.74 g/l **pH** : . **ta** : 6.61 g/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **size** : 0 **closure** : Cork

2014 Platter Guide: 4½ Stars

2013 Winemakers' Choice Awards - Diamond

2013 Veritas Wine Awards - Double Gold

2013 Michelangelo - Gold

2012 Veritas Wine Awards - Double Gold

2012 Platter Guide: 4½ Stars

2012 ABSA Top 10

2024 ABSA vintage Pinotage - 90+

ageing : Optimum 5 - 10 years

in the vineyard : Tons per hectare: 6 - 7

Age of vine: 14 - 18

Soil: Shale

Trellising: Bush Vine

Irrigation: No irrigation

about the harvest: Harvest date (Pinotage): 1 February 2012

Early morning, hand harvested at 25 - 26°B.

The Pinotage was harvested at optimum ripeness, when the berries had strong fruit and prune flavours.

in the cellar : Fermented in open fermenters. Juice bleeding directly after crush.

Combination of punch downs and pump over, every 2 - 4 hours. 26°C fermentation

temperature. Combination of medium and medium plus toast French oak barrels.

100% New barrels, matured for 18 months.

