

M-A-N Family Wines Pinotage 2011

The warm and dry growing season, combined with late summer heat waves, resulted in a high quality harvest with small berries and concentrated flavours. Overall the whites were very aromatic and showed typical varietal characteristics. Reds were full-bodied with soft tannins.

A modern style emphasising the softer Pinot Noir-like side of Pinotage.

The wine is ruby-garnet red with a hint of purple. Our Pinotage shows pleasing aromas of mocha chocolate and roasted coffee beans, followed by juicy flavours of red-berries, nutmeg and vanilla spice on the palate.

The sweet fruit flavours of this medium-bodied Pinotage make it an ideal match for spicy food, pizza, smoked pork and flavourful venison dishes, or delicious just by itself. Serve at a cool room temperature.

variety : Pinotage | 100% Pinotage

winery : MAN Family Wines

winemaker : Michelle Rhodes

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 3.8 g/l pH : 3.52 ta : 5.2 g/l

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

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

in the vineyard : The 2011 vintage in the Agter-Paarl region was a very good vintage for both red and white wines. With dry weather and little rain throughout the growing season, the vines remained healthy and ripened their fruit easily.

All grapes were sourced from our Agter-Paarl vineyards, we select younger bush-vine vineyards to ensure retention of the characteristic pure fruit flavours and softer tannins. The Malmesbury Shale soils and unirrigated vineyards combine to give wines with concentrated, juicy fruit flavours, minerality and elegance.

about the harvest: A high quality harvest with small berries and concentrated flavours.

in the cellar : Fermented in stainless steel tanks over 5 days with frequent pump-overs. At around 8 degrees balling, the skins were removed and the wine was pressed and racked back to tank for completion of alcoholic and malolactic fermentation. 25% of the wine was matured in American oak barrels (20% new) for 15 months. Fined and filtered before bottling.

