

Allee Bleue Pinotage 2011

Intense brick red color. Upfront fruit reminding of ripe cherries and strawberries. Followed by sweet vanilla pods and some liquorice which are all true to the cultivar. The palate is rich, soft and very elegant. A full flavored Pinotage which reflects the terroir and the cultivar.

The wine is ideal for springbok, lion, Beef Wellington with a berry jus and glazed vegetables.

variety : Pinotage | 100% Pinotage

winery : Allee Bleue Estate

winemaker : Van Zyl du Toit

wine of origin : Piekenierskloof

analysis : alc : 14.8 % vol rs : 2.0 g/l pH : 3.66 ta : 5.6 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

International Wine and Spirits Competition 2014 - Bronze

ageing : Will age well over the next 3 - 5 years.

in the vineyard : The grapes were sourced from selected mountain vineyards in the Piekenierskloof for their intense flavours and character.

in the cellar : After harvesting, sorting and cooling, the grapes were crushed and then put in the red wine fermenters and a cold soak done at at 7 °C for 4 days. After inoculation with yeast the punch downs started intensely for only 4 days before pressing at 8 ° B. This ensures a supple and smooth Pinotage. The finished wine underwent MLF in the barrel and further maturation for 14 Months before blending and bottling. Of the barrels used, 60% were new and the rest 2 nd and 3rd fill. We also use 10% America Oak in this wine.

