

Franschhoek Cellar Pinotage 2001

Medium to full bodied dry red wine with an approachable earthy and berry fruit aroma. Softly styled in character.

Serve with any red meat dish like veal, beef, ostrich, game or spicy meals.

variety : Pinotage | 100% Pinotage

winery : Franschhoek Cellar

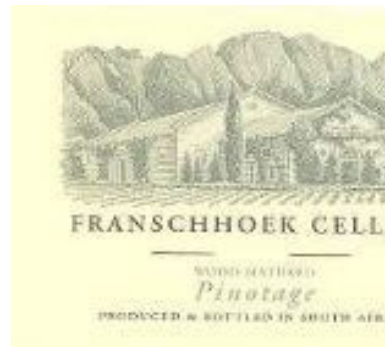
winemaker : Deon Truter

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.3 g/l pH : 3.75 ta : 4.8 g/l

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

pack : Bottle



ageing : This wine will develop over the next four years and has excellent ageing potential.

in the vineyard : Grapes originated from Paarl Region

Average age of vines: \pm 10 years

Type of soil: Alluvial

about the harvest: Harvested by hand when sugar is 23 \hat{A} $^{\circ}$ B - 25 \hat{A} $^{\circ}$ B.

in the cellar : After crushing and destalking the pulp is pumped into Rotor-tanks and inoculated with active dry yeast. Fermentation takes place at about 24 to 27 \hat{A} $^{\circ}$ C. Through rotation of the Rotor tanks colour and flavour is extracted from the skins. After 10 days alcoholic fermentation is completed after about 10 days followed by malolactic fermentation. When the wine is required for bottling it is racked, stabilised and filtered. No wood contact.

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