

## Forge Mill Pinotage 2001

**United Kingdom only**

A medium bodied dry red with an approachable vibrant berry fruit aroma, softly styled in character. Delicious at room temperature or lightly chilled.

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 : Fruity wooded

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:  $\hat{\pm}$ 10 years

Type of soil: Alluvial

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

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  $\hat{\text{A}}$  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.

