

## Windmeul Reserve Pinotage 2013

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 :** Abraham van Heerden

**wine of origin :** Paarl

**analysis :** alc : 14.5 % vol    rs : 4.6 g/l    ta : 5.4 g/l

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

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

2014 Michelangelo Wine Awards - Gold  
2014 ABSA Top 10  
2014 Veritas - Double Gold  
2013 Veritas - Double Gold  
2013 Michelangelo Wine Awards - Gold  
2012 Veritas - Double Gold  
2012 Platter Guide - 4½ stars  
2012 ABSA Top 10

**ageing :** Optimum 5 - 10 years

**in the vineyard :** Tons per hectare: 6 - 7

Age of vine: 14 - 18

Soil: Shale

Trellising: Pinotage : Bush Vine

Irrigation: No irrigation

### **about the harvest:**

Harvest date (Pinotage): 1 February 2013

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.

