

Allee Bleue Pinotage 2012

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 : Franschhoek

analysis : alc : 14.4 % vol rs : 1.7 g/l pH : 3.68 ta : 5.8 g/l

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

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

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

in the vineyard : The grapes were sourced from a selected vineyard on our Estate. Because of the soil type, we have been farming this special block differently for the past 3 years, and this wine is a culmination of those efforts.

in the cellar : After harvesting, sorting and cooling, the grapes were crushed and a cold soak done for 4 days at 7° C. After inoculation with a selected yeast strain, 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 18 months before blending and bottling. Of the barrels used, 60% were new and the rest 2nd and 3rd fill. We also use 10% American Oak in this wine.

