

Douglas Green Pinotage 2000

Colour: Rich deep velvet red, with purple hues.

Nose: Intense and complex, with raspberry, strawberry and vanilla coffee aromas.

Palate: Round, smooth and complex with ripe red berry and dark chocolate flavours. Firm friendly tannins with a rich, lingering aftertaste. Overall a complex, full bodied wine, luscious and rich in flavours. The lingering fruity aftertaste makes it a very more-ish wine.

variety : Pinotage | Pinotage

winery : Douglas Green Wines

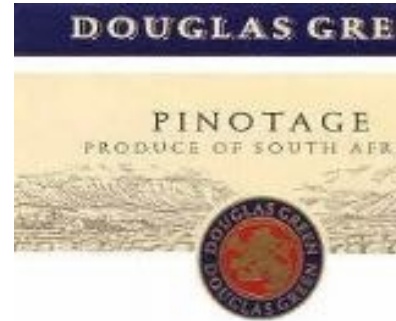
winemaker : Jaco Potgieter

wine of origin : Coastal

analysis : alc : 13.2 % vol rs : 2.0 g/l pH : 3.77 ta : 4.6 g/l

type : Red

pack : Bottle



ageing : Smooth to drink but has the potential to age for quite some time.

in the cellar : Alcoholic fermentation lasts for six days until dry to extract all the desired tannins and flavours. Wood treatment for four months adds the desired dimensions and nuances to the grape flavours to create this specific style of Pinotage.