

Sylvanvale Pinotage Reserve 1999

Inky purple, rich plum and mulberry fruit, whiffs of ripe banana and spice. Concentrated succulent fruit. Juicy texture clearly packed with potential.

variety : Pinotage | Pinotage

winery : Sylvanvale Vineyards

winemaker : David-Nathan Maister

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.5 g/l pH : 3.97 ta : 5.2 g/l va : 0.89 g/l so2 : 87 mg/l fso2 : 38 mg/l

pack : Bottle

Rated 4-5 stars in 2000 Platter Guide: "concentrated, succulent fruit, juicy texture, clearly packed with potential". Joint winner (out of 22 top pinotages) of the "Wine 500" Pinotage Competition. 4 stars & "Highly Recommended" in Decanter Magazine "UK. 17/20 in the Swiss "Wein Wisser" highest rating of any SA Pinotage

in the vineyard : From a very old 1 hectare vineyard below the Hotel.

in the cellar : Fermented in open kuite, 3 days on skins. Following malolactic fermentation transferred to 50/50 Allier and Never barrels.

