

Cloof Pinotage 2000

Michelangelo International Wine Award 2002 - Silver

The 2000 vintage was a warm and dry vintage. This explains the higher than usual alcohol of the Pinotage. This came in very handy as it helped extract even more colour during maceration. The deep purple red colour of the wine is enhanced by deep flavours of strawberries and leather/spiciness on the nose.

variety : Pinotage | 100% Pinotage

winery : Cloof Wine Estate

winemaker : Anneka Burger

wine of origin : Groene Kloof

analysis : alc : 15.0 % vol rs : 2.5 g/l pH : 3.79 ta : 6.5 g/l

type : Red

Veritas 2002 - Bronze

Michelangelo International Wine Award 2002 - Silver

ageing : Enjoy now or age for a further 6 years from bottling date.

in the vineyard : Vines were planted in 1976, 1987 and 1996 on east-facing flat slopes. The soil type is decomposed granite and oakleaf. Bush vine trellising with no irrigation.

about the harvest: Harvested from 21 to 26 February 2000 at 24-28.3Â°B with a yield of 5.9 ton/ha.

in the cellar : Grapes were de-stemmed and macerated cold for 24 hours before being inoculated with yeast. The grapes only spend up to 6 days and were pressed between 4-8 balling. Fermentation temperature was between 26-29Â°C.

Malolactic fermentation was finished by May and the wine was transferred to barrels in July. Ageing was in 75% new French oak and the balance in second fill French oak. The wine spent 13 months in wood before being racked and filtered. Bottled on 19 October 2001.

