

Devon Hill Pinotage 2000

Ripe plummy flavours are enhanced by firm tannins and well-integrated oak undertones. The wine is full-bodied with a lingering and powerful finish. Serve with Glazed gammon, pork fillet in mustard, Bobotie or Chicken Marengo.

variety : Pinotage | Pinotage

winery : Devon Hill Winery

winemaker :

wine of origin : Devon Valley

analysis : alc : 13.8 % vol pH : 3.8 ta : 5.5 g/l

type : Red

pack : Bottle



in the vineyard : Climate: As the Valley lies less than 20 km from the False Bay coast; it is greatly affected by the cool south sea breezes, which prevail in the summer months. Winter brings on the moisture-laden northwest winds, which result in most of the Valley's 750 mm of annual rainfall.

Soil: Deep red, Hutton, Clovelly soils

Trellising: Hedged (Perold system)

Yield: 4 – 6 tons/ha

about the harvest: Hand selected grapes were harvested at 24° Balling.

in the cellar : Fermentation took place at 30°C with frequent pump-over until dry. After malolactic fermentations the wine had two rackings before it was matured in french oak barrels for 12 months. Only the best barrels were selected for the blending. The wine was bottled without undergoing stabilisation or filtration.