

Hidden Valley Marguerite Pinotage 1999

Dark, ruby in colour, plummy, stewed fruit and smoky aromas with flavours hinting of vanilla oak, cherries and dark chocolate followed by spicy overtones.

variety : Pinotage | 94% Pinotage, 6% Cabernet Sauvignon

winery :

winemaker : Jeremy Walker

wine of origin : Devon Valley

analysis: alc : 14.20 % vol rs : 1.8 g/l pH : 3.81 ta : 5.8 g/l

type : Red

pack : Bottle

ageing : This medium-bodied, finely balanced wine, with firm round tannins will benefit from bottle maturation for up to 6 years from vintage.

in the vineyard : The grapes for the Marguerite 1999 Pinotage were selected from a 32 year old vineyard located in Devon Valley. The vineyard was purchased by Dave Hidden in 1995. The name Hidden Valley is derived from the owner's name and location of the farm. Total extent of this farm is 23 hectares - the Pinotage vineyard is about 6 hectares on a fairly steep south-west facing slope.

about the harvest: The grapes were handpicked in Mid February 1999 into small lug baskets and transported to Grangehurst Winery for destalking and crushing by well-known vintner, Jeremy Walker.

in the cellar : The mash was fermented in open red fermenters ("kuipe"), with regular punching through of the skins until dry, at a temperature of 30Â°C. After pressing, the free-run and press wines were blended and pumped into 225lt French and American oak barrels and matured for 16 months. It was then racked out of the barrels and bottled in February 2001. A total of 22 500 bottles were produced.

