

## Stonecross Pinotage 2001

The wine has a rich, blackberry colour with a gentle smokiness and intense, upfront fruit. This is a complex medium-bodied wine with a well-balanced tannin structure and delicate aroma of ripe berries.

Meat: Kudu, springbok or wildebeest, spicy game casseroles, roast duck with cranberries and smokes kassler chops. Herbs: Various herbs and spices. Side dishes: Red cabbage and Texan style Chilli con Carne.

**variety :** Pinotage | Pinotage

**winery :** Deetlefs Estate

**winemaker :** Kobus Deetlefs

**wine of origin :** Rawsonville

**analysis :** alc : 13.5 % vol   rs : 2.7 g/l   ta : 5.4 g/l   so2 : 104 mg/l   fso2 : 51 mg/l

**pack :** Bottle

**ageing :** A multi-dimensional wine exhibiting excellent ageing potential.

**in the vineyard :** Vineyard: Trellised vines

**about the harvest:** Grapes were selectively picked from the 17 February â€” 26 February 2001, attention payed to avoid green tannins which are present in ripening stage.

**in the cellar :** Various yeast strains were used, as well as employing different vinification techniques. Use was made of open cement tanks.

