

## Morgenhof Estate Pinotage 2000

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**The South African Trophy Wine Show 2002 - Bronze**

This is a very full-bodied wine with lots of soft tannins. The wine has a ruby red colour with flavours of black cherries, fresh strawberries and a touch of smokiness from the oak. The palate is well-balanced and fruity, but will benefit by further ageing under proper cellaring.

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**variety :** Pinotage | 100% Pinotage

**winery :** Morgenhof Wine Estate

**winemaker :** Rianie Strydom

**wine of origin :** Coastal

**analysis :** alc : 13.41 % vol    rs : 1.4 g/l    pH : 3.72    ta : 5.8 g/l

**type :** Red    **style :** Dry    **body :** Medium    **taste :** Fruity    **wooded**

**pack :** Bottle

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**ageing :** This wine needs to be bottle matured for 7-9 years and should be drunk in 2009 and onwards.

**in the vineyard :** This wine was made from two vineyards. The one vineyard is 29 years old and planted on the highest area on the farm (400ft above sea level) facing South-West. This old block is on a Perold trellis. The other vineyards are two young blocks in their second year of production. These young bush-vine vineyards are planted on West facing slopes at 220ft. The density of the latter are 2400 vines per hectare and the clone is P148A.

