

Cardouw Pinotage 2000

This is a rich, full-bodied dry red wine. The alcohol, woodiness, fruits and tannins are well blended in this wine. The wine has a rich plum bouquet which is well sustained by an abundance of fruitiness on both the nose and palate.

variety : Pinotage | Pinotage

winery :

winemaker : Johan Delport

wine of origin : Olifants River

analysis : alc : 13.01 % vol rs : 2.55 g/l pH : 3.65 ta : 5.21 g/l

type : Red

in the vineyard : These grapes were grown on the sandy loam soil of the plateaux of the Olifants River Mountains.

about the harvest: In the southern hemisphere summer lasts from December until the end of February. The harvesting season begins mid-January and lasts until mid-April. Pinotage ripens relatively early and these grapes were harvested from mid- to end-February.

in the cellar : Two weeks skin contact is allowed to achieve colour and flavour. The wine is made in a rotortank and fermentation proceeds under controlled conditions at 28Â°C. The wine is barrel-aged in small Nevers oak casks for about twelve months before being bottled.