

Helderberg Pinotage 2000

Ruby red with purplish edge. Lovely aromas of plums and red cherries. Soft ripe cherry flavours with a very good balance and length. Suitable for all occasions. Serve with Tzatziki roast beef or roast rack of lamb with sautéed or pickled vegetables.

variety : Pinotage | Pinotage

winery :

winemaker : Our Winemaking Team

wine of origin : Coastal

analysis : alc : 13.58 % vol rs : 1.49 g/l pH : 3.59 ta : 5.11 g/l

type : Red

ageing : Drink the wine now or leave it to still develop in character and style for up to 3 years.

in the vineyard : Grapes are sourced from low bearing (7 tonnes per hectare) bush vines to ensure complex, well-structured fruit.

Viticulture description. Age of vines is between 12 - 25 years. Vines are grafted on rootstocks 101-14 Mgt, Richter 99 depending on the potential of the soil (weathered granite soil type) and planted on the lower southern slopes. Cool dry summer followed by short January heat wave which meant early ripening and higher alcohol to achieve proper ripeness.

in the cellar : The must is fermented on skins for $\hat{\pm}$ 3 days when the juice is drawn off at 10 $\hat{\circ}$ B. Maturation takes place in third fill French oak barrels for 12 months.

