

## Helderberg Pinotage 1999

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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.

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**variety :** Pinotage | Pinotage

**winery :**

**winemaker :** Our Winemaking Team

**wine of origin :** Coastal

**analysis :** alc : 12.53 % vol   rs : 3.12 g/l   pH : 3.6   ta : 5.76 g/l

**type :** Red

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**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.

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. These vines are trellised on a 5-wire hedge system. 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.