

Manley Private Cellar Pinotage 2019

A beautiful deep red coloured wine with aromas of dark purple fruit, strawberry and sour cherry on the nose. Fermented dry with an extremely well-integrated, smooth but grippy tannin structure. From this grape variety the harvest of juice came in at 7.2 hl/ton. Aged for 18 months in 2nd and 3rd filled French oak barrels.

variety : Pinotage | Pinotage

winery : Manley Wine Estate

winemaker : Joshua van Blommenstein

wine of origin : Tulbagh

analysis : alc : 15.1 % vol rs : 2.6 g/l pH : 3.39 ta : 5.5 g/l

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

pack : Bottle **size** : 0 **closure** : 0

ageing : Can keep up to 8 years.

in the vineyard : Vines : single block vineyard with a total area of 1.00 ha.

Yield : Harvest 7.4 tons at 7.4 tons/ha

Clone : PI 48A

Trellis : Double Cordon

about the harvest: Grapes were handpicked, force-cooled and sorted on sorting table before being destemmed.

in the cellar : Berries were conveyed to tanks and crushed directly into them. The mash was cold-soaked for 48 hours. Malolactic fermentation took place in barrels. 16 months in 30% new, 20% 2nd fill American Oak, and 40% new and 10% 2nd fill French Oak barrels.

