

Ruitersvlei Pinotage 2002

Pinotage is known by the over-ripe character of bananas in the nose as well as in the taste. A very, elegant clean wine.

variety : Pinotage | Pinotage

winery : Ruitersvlei

winemaker : Hein Hesebeck

wine of origin : Coastal

analysis : **alc** : 13.32 % vol **rs** : 3.2 g/l **pH** : 3.48 **ta** : 5.5 g/l **va** : 0.41 g/l

pack : Bottle

ageing : To be enjoyed within the next 5 years.

about the harvest: These grapes were at optimum ripeness when harvested. The tannins were ripe and the sugar contents of the grapes were 24° Balling.

in the cellar : Fermentation started on the skins at 24°C and by pumping the wine over the skins the red colour got captured. After 3 days, skin contact the wine was separated from the skins. Fermentation continued in a stainless steel tank, in which we added a 50/50% blend of French and American, medium toasted Oak Staves. After alcohol and malolactic fermentation was completed, we racked the wine, and it was put back on the Oak Staves for 4 months.

Quantity: 18 600 litres

Bottling Date: 13/06/02

