

Van Schoor Pinotage 2002

Fully-bodied with ripe blackberry, plummy flavours. Powerful, with firm, juicy tannins. New world style with a long velvety finish.

variety : Pinotage | Pinotage

winery :

winemaker :

wine of origin : Robertson

analysis : alc : 13.0 % vol rs : 2.5 g/l pH : 3.6 ta : 5.1 g/l

Veritas 2001 - Silver

in the vineyard : Soil: Colvelley soils

Climate: Mediterranean - warm, dry summers, cold winters

about the harvest: The grapes were harvested by hand.

Yield: 4-6 T/ha

in the cellar : Crushing/Destemming: Amos crusher & destemming

Tanks (type): Upright tanks

Fermentation protocol (vessel, temp, duration): closed upright tanks, 3x Pump over daily with aeration

Malolatic (y/n): Y

Lees contact/battonage: stir every 2 weeks

Barrel ageing (oak type, % of blend, duration): 85% in 300L Barrels, 15% in Stainless steel tanks with staves

Fining: Gelatine

Filtration: Bulk with a polishing sheet filter at bottling

Stabilisation: Cold stable

