

Stettyn Cellar Millstone Pinotage 2001

A premium drinkable red with loads of berry, blackcurrant and chocolate, rounded by excellent vanilla flavors derived from 14 months maturation in small casks.

Complements red meat dishes.

variety : Pinotage | 100% Pinotage

winery : Stettyn Family Vineyards

winemaker : Albi Theurnicht

wine of origin : Worcester

analysis : alc : 14.00 % vol rs : 2 g/l pH : 3.77 ta : 5.1 g/l va : 0.57 g/l

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

pack : Bottle

The wine has already won a double gold (highest honor) in the 2002 tasters guild competition in the USA.

ageing : Ready for consumption, but will improve in good cellaring conditions for the next 5 years.

in the vineyard : The grapes used in this typical South African cultivar was sourced from two slopes n1. Stettyn and Die Hoek, two totally different microclimates result in a complex well-structured wine with dimension. The vines are managed to produce the best possible fruit. Different slopes and row direction produce varying flavors, which results in a complex taste.

about the harvest: The grapes are harvested at full ripeness to maximize the concentration, up to 26,5° Balling. These blocks were selected according to their potential and previous quality history.

in the cellar : All the grapes was handpicked in the coolest period of the day, the mash was chilled to 16°C and cold maceration was done for two days. A strain of yeast was only inoculated after spontaneous fermentation had started. Colour extraction was done by pumping over. The first 3 days the pumping over of the juice was done for up to 3 hours, 6 times a day. The aim was to extract as much as possible colour without the alcohol at hand, which extracts a lot of Phenols. Fermentation on the skins lasted 7 days.

Once pressed one gram/liter of Oregon oak chips was added, and the wood was racked with the wine until malo-lactic fermentation was completed. The finished wine was matured in 4th fill barrels for 8 months. A polishing egg white fining was used to soften the tanning and intensify the fruit properties.

