

Capelands Classic Pinotage 2001

The wine is deep ruby in colour with aromas of almond and marzipan complemented by a hint of spice. The palate rewards with ripe berry and banana flavours.

variety : Pinotage | Pinotage

winery : Capelands

winemaker : Frans Smit

wine of origin : Western Cape

analysis : alc : 14.29 % vol rs : 5.14 g/l pH : 3.82 ta : 5.26 g/l

type : Red

ageing : Enjoy within 2 years from harvest.

in the vineyard : CLIMATE: Average temperature - Summer 26Â° C

- Winter 12Â° C

Annual rainfall 300-500 mm

Proximity to ocean 80 km

SOIL: Deep red Scaley

VITICULTURE: Trellised, 9-year-old vines that are planted on southwesterly slopes yielded between 12 and 15 tons per hectare.

about the harvest: Harvested in mid-February. The grapes were picked at 25Â° Balling.

in the cellar : Fermentation took place in small stainless steel tanks under temperature-controlled conditions. An 80% portion underwent natural malolactic fermentation.

30% of the wine was matured in 3rd- and 4th-fill French oak barrels for 8 months.

