

Bay View Pinotage 2001

The wine is deep cherry in colour with prominent plum fruit aromas. The palate rewards with an abundance of ripe cherry and plum flavours, enhanced by a touch of cloves. Serve with Thai and Indonesian curries.

variety : Pinotage | 100% Pinotage

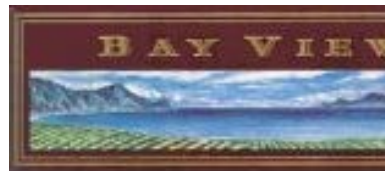
winery :

winemaker : Frans Smit

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 3.1 g/l pH : 3.65 ta : 5.5 g/l

type : Red



ageing : Enjoy now, or within 4 years from harvest.

in the vineyard : Climate: Average temperature - Summer 23°C, Winter 11°C

Annual rainfall: 480 mm

Proximity to ocean: 20 km

Production: 12 000 cases

Soil: Hutton, Clovelly and Oakleaf

Trellised vines that are 6 years old and planted on northeasterly slopes yielded the grapes for this wine. The vines received supplementary irrigation and produced 8 tons per hectare.

about the harvest: The grapes were picked at 24.8° Balling in early February.

in the cellar : Following cold maceration, the juice was inoculated with French yeast. On completion of fermentation the wine underwent malolactic fermentation. The wine was matured for 11 months – 80% in French oak and 20% in American oak barrels.