

Cardouw Pinotage

Veritas 2002 - Bronze

Highly rated by Wine of the Month Club

Highly rated by Dine Magazine

A typical South African wine variety, a cross between Pinot Noir and Cinsaut. This is a rich, full-bodied dry red wine. The alcohol, woodiness, fruits and tannis are well blended in this wine. The wine has a rich plum bouquet which is well sustained by an abundance of fruitiness on both the nose and palate.

variety : Pinotage | Pinotage

winery :

winemaker : Johan Delpont

wine of origin : Olifants River

analysis : alc : 13.3 % vol rs : 1.82 g/l pH : 3.52 ta : 5.57 g/l

type : Red

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in the vineyard : These grapes were grown on the sandy loam soil of the plateaux of the Piekenierskloof Mountains.

about the harvest: In the southern hemisphere summer lasts from December until the end of February. The harvesting season begins mid-January and lasts until mid-April. Pinotage ripens relatively early and these grapes were harvested from mid- to end-February.

in the cellar : Two weeks skin contact is allowed to achieve colour and flavour. The wine is made in a rotortank and fermentation proceeds under controlled conditions at 28°C. The wine is barrel-aged in small Nevers oak casks for about twelve months before being bottled.

