

Uiterwyk Pinotage 2001

Ripe soft plum and cherry flavours with a hint of chocolate.

variety : Pinotage | Pinotage

winery : De Waal Wines

winemaker : Daniël de Waal

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 2.0 g/l pH : 3.75 ta : 5.8 g/l

UITERWYK WINE ESTATE is considered one of the top Pinotage producers in South Africa. Only 4 producers have won the Pinotage Top 10 competition 4 times or more out of the 6 years it has been running.

The De Waal family is deeply rooted in the history of Pinotage: a De Waal family member being the first to produce a Pinotage wine.

ageing : 5 - 7 years.

in the vineyard : Location: On warmer north facing slopes

Soil Type: Sandy loam & Gravel

Age of Vines: Up to 30 years

Rootstock: R 99

Trellising: 1 wire

about the harvest: Sugar level at Harvest: 25°B

Yield: 6 tons / hectare

in the cellar : Length of Fermentation: 14 days

Cellar Barrel Maturation: 15 months 225-litre French barriques (50% new)

Bottling Date: Summer 2002

Production: 1 500 cases

Market Release Date: Summer 2002

