

## Douglas Green Pinotage 2001

**Colour:** Rich deep velvet red, with purple hues.

**Nose:** Intense and complex, with raspberry, strawberry aromas and hints of vanilla coffee.

**Palate:** Round, smooth and complex with ripe red berry and sweet vanilla wood flavours. Soft tannins with a rich, lingering after taste.

**Overall:** Complex, full bodied wine, luscious and rich in flavours. Smooth to drink but has the potential to age for quite some time. The lingering fruity aftertaste makes it a very more-ish wine!

**Food Suggestions:** Venison, pork, gammon, meatloaf, meat based pastas and leg of lamb.

**variety :** Pinotage | Pinotage

**winery :** Douglas Green Wines

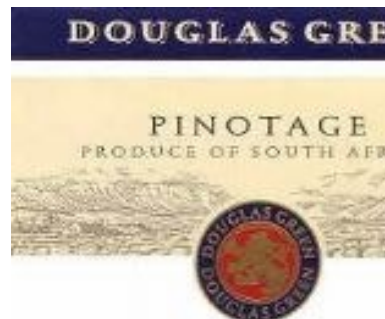
**winemaker :** Jaco Potgieter

**wine of origin :** Coastal

**analysis :** alc : 13.2 % vol    rs : 2.0 g/l    pH : 3.77    ta : 4.6 g/l

**type :** Red

**pack :** Bottle



**in the vineyard :** The grapes were sourced from selected vineyards of the contracted cellars. The majority though, came from bush vine vineyards in the Paarl region yielding fruit with excellent colour and varietal character.

**in the cellar :** Alcoholic fermentation lasted for six days until dry to extract all the desired tannins and flavours. Wood treatment with 100% American oak during malolactic fermentation added the desired dimensions and nuances to the grape flavours to create this specific style of Pinotage.