

Longridge Pinotage 2001

Platter Wine guide 2005 - 4½ stars
Veritas Awards 2004 - Silver
Michelangelo International Wine Award 2004 - Silver
Concours Mondial de Bruxelles 2003 - Silver
Challenge International du Vin 2003 - Silver
Veritas 2003 - Silver

Plum red in colour, with purple tints on the edge. Red berry, dried fruit and smoky aromas are followed by flavours of blueberry and vanilla plus ripe, refined tannins on the palate.

Serve with beef and spicy dishes such as curry.

variety : Pinotage | 96% Pinotage, 4% Cabernet Sauvignon
winery : Longridge Wine Estate
winemaker : Frans Smit
wine of origin : Stellenbosch
analysis : alc : 14.66 % vol rs : 4.1 g/l pH : 3.84 ta : 5.3 g/l
type : Red **style :** Dry **wooded**
pack : Bottle

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International Wine Challenge 2003 - Gold
Concours Mondial de Bruxelles 2003 - Silver
Challenge International du Vin 2003 - Silver
London International Wine & Spirits Fair 2003 - Gold
Veritas 2003 - Silver

ageing : Enjoy now, or within 3 to 4 years from harvest.

in the vineyard : Climate: Average temperature - Summer 23.5°C, Winter 10°C
Annual rainfall: 650 mm
Proximity to ocean: 20 km
Soil: Escourt

25-year-old bushvines planted against northeast-facing slopes yielded the grapes for this wine. No irrigation was required and the vines produced 3 tons per hectare.

about the harvest: Although classified as a Pinotage, the wine also contains 4% Cabernet Sauvignon. The grapes were picked at 25.5° to 26.5° Balling in mid-February.

in the cellar : Fermentation in both stainless steel tanks and wood was followed by malolactic fermentation in oak barrels. The wine was matured for 14 months at 70% in French oak and 30% in American oak barrels.

