

Douglas Green Pinotage 1998

Rich deep velvet red, with purple hues.

Intense and complex, with raspberry, strawberry and vanilla coffee aromas. Round, smooth and complex with ripe red berry and dark chocolate flavours. Firm friendly tannins with a rich, lingering aftertaste. A 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! An ideal companion with red meat dishes, ostrich fillet, game and robust stews.

variety : Pinotage | Pinotage

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Coastal

analysis : alc : 13.36 % vol rs : 2.0 g/l pH : 3.76 ta : 5.23 g/l

type : Red

pack : Bottle

Douglas Green Pinotage 1998 was one of only three South African wines to win a Gold Medal at the prestigious 2000 Concours Mondial de Bruxelles International Wine Competition held in Brussels from 10 to 12 April 2000.

in the cellar : Alcoholic fermentation lasts for six days until dry to extract all the desired tannins and flavours. Wood treatment for four months adds the desired dimensions and nuances to the grape flavours to create this specific style of Pinotage.

