

De Meye Pinotage 2001

The ripe plum flavours are enhanced by careful, wood ageing and the dry tannins, add to the complexity of the wine. This is a well balanced wine, with a soft spiciness on the finish.

variety : Pinotage | 100% Pinotage

winery : De Meye Wines

winemaker : Marcus Milner

wine of origin : Stellenbosch

analysis : alc : 13.6 % vol rs : 2.0 g/l pH : 3.5 ta : 5.1 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle

ageing : It will develop with further bottle maturation for two to four years.

in the vineyard : The grapes come from 24 year old vineyards on De Meye Farm in the Western part of Muldersvlei. Here the moderate climate, combined with the regular, afternoon, westerly winds with their cooling effect, and the rich fertile soils, create ideal conditions for healthy grapes, for red wines in particular. The low yield of seven tons per hectare also contributed to the high quality.

about the harvest: The grapes were hand picked at a sugar level of 24° Balling.

in the cellar : The grapes were fermented in stainless steel tanks. The wine was then wood-matured in second-fill small French oak barrels for 9 months, before being bottled in November 2001.

