

Bay View Pinotage 2002

Veritas 2003 - Silver

The wine is dark plum in colour with attractive cherry fruit aromas against a backdrop of spicy and leathery tones. The palate rewards with mouth-filling, sweetish fruit flavours, followed by a hint of dryness on the mid-palate and finishing with a lingering aftertaste.

Serve with pasta or meat dishes such as venison and steak.

variety : Pinotage | 100% Pinotage

winery : Longridge Wine Estate

winemaker : Frans Smit

wine of origin : Coastal

analysis : alc : 14.87 % vol rs : 3.0 g/l pH : 3.77 ta : 5.3 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

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ageing : Enjoy now, or within 5 to 7 years from harvest.

in the vineyard : Trellised vines that are 6 years old and planted on northeasterly slopes yielded the grapes for this wine. The vines received supplementary irrigation and produced 9 tons per hectare.

Av Temp: Summer 23°C

Av Temp: Winter 11°C

Annual rainfall: 480mm

Proximity to ocean: 20km

Soil: Hutton, Clovelly and Oakleaf

about the harvest: The grapes were picked at 24.8° Balling.

in the cellar : Following cold maceration, the juice was inoculated with French yeast.

On completion of fermentation the wine underwent malolactic fermentation.

The wine was matured for 11 months – 80% in French oak and 20% in American oak barrels.

Production: 3 278 X 12 bottle cases

