

## Cathedral Cellar Pinotage 1999

This wine displays excellent Pinotage typicity. The fruit is sweet, ripe, plump and juicy with raspberry and fried banana flavours. A sprinkling of coconut and cinnamon spice results from the oak. A style that packs in lots of flavour with tiers of fruit, oak and tannin. The wine finishes with firm, chewy tannins, so short-term cellaring is advised.

Lamb, beef, gamebirds or venison. Also watches chocolate rather well.

**variety :** Pinotage | Pinotage

**winery :** KWV Classic Collection

**winemaker :** The Winemaking Team

**wine of origin :** Coastal

**analysis :** alc : 14.11 % vol    rs : Dry g/l    pH : 3.5    ta : 6.3 g/l

**type :** Red      **wooded**

**in the vineyard :** Climate: Mediterranean - The summers are moderate and dry, with cold, wet winters. The rainfall is approximately 600 - 700 mm per annum.

Soil: Deep red hutton, clovelly.

Trellising:

Hedged

Yield: 8 tons/ha

**about the harvest:** Grapes were harvested at optimum ripeness.

**in the cellar :** After crushing, the must was inoculated with a pure yeast strain and fermented on the skins until dry. Fermentation took place in stainless steel tanks at temperatures of 28 - 32°C. The wine was then pressed and after malolactic fermentation, it was aged in 300l oak barrels for 18 months before being blended and bottled.

