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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 - 32Â°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.