

## De Meye Pinotage 2000

The cherry fruit flavours are enhanced by hints of chocolate, with the smooth tannins adding to the wine's accessibility. A well balanced wine, ripe plum with a soft spiciness on the finish.

**variety** : Pinotage | Pinotage

**winery** : De Meye Wines

**winemaker** : Marcus Milner

**wine of origin** : Stellenbosch

**analysis** : alc : 13.0 % vol    rs : 1.7 g/l    pH : 3.7    ta : 5.4 g/l

**type** : Red

**pack** : Bottle

87/100 points - "Highly Recommended": Wine Beverage Testing Institute Chicago, USA, 2002

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

**in the vineyard** : The grapes come from 24 year old vineyards on De Meye in the Western part of Muldersvlei. Here the moderate climate, combined with regular winds from the west in the afternoon with its cooling effect and the rich, fertile soil, create conditions which are conducive to high quality grapes, especially for red wines. The low harvest 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 juice was fermented in stainless steel tanks. The wine was then wood-matured in second-fill small French oak barrels for 8 months, before being bottled in November 2000.

