

Winds of Change Pinotage Shiraz 2003

Rich plum and chocolate with a hint of spice on the nose and palate. This wine has a soft tannin structure and will compliment roasts and pork dishes.

variety : Pinotage | 60% Pinotage, 40% Shiraz

winery : Winds of Change

winemaker : Alain Cajoux

wine of origin : Western Cape

analysis : alc : 13.25 % vol rs : 3.1 g/l pH : 3.4 ta : 5.6 g/l va : 0.5 g/l so2 : 100 mg/l fso2 : 40 mg/l

about the harvest: Pinotage

The Pinotage grapes were harvested by hand the beginning of April
Yield: 6tons/ha

Shiraz

The Shiraz grapes were harvested by hand in mid March
Yield: 7tons/ha

in the cellar : Pinotage

Crushing: Destalked, no crushing
Tanks: Open cement tanks
Yeast strain: Oenoferm: Saccharomyces
Fermentation: 25Â°C down to 15 Â°B
Malolactic: yes completed
Barrel ageing: No
Fining: plantis
Filtration: Kieselguhr FW60/14 FP3/FP1
Stabilisation: Cold -4 Â°C.

Shiraz

Crushing: Destalked, no crushing/cold maceration
Tanks: Stainless steel/open concrete
Yeast strain: Oenoferm: Saccharomyces
Fermentation: 25Â°C down to 15 Â°B
Malolactic: yes completed
Barrel ageing: 40% in French wood
Fining: plantis
Filtration: Kieselguhr FW60/14
Stabilisation: Cold -4Â°C.

