

## Ridders Creek Pinotage 2003

Toasty, roasty qualities. Mere suggestion of variety's, high toned sweetness; plummy and banana flavours.

**variety** : Pinotage | 100% Pinotage

**winery** : Ridders Creek

**winemaker** : Jeff Wedgwood

**wine of origin** : Western Cape

**analysis** : **alc** : 13.95 % vol **rs** : 2.5 g/l **pH** : 3.69 **ta** : 6.1 g/l **va** : 0.45 g/l **so2** : 87 mg/l **fso2** : 35 mg/l

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

**pack** : Bottle

**in the vineyard** : Climate: Hot summers, cool winters

Soil: Karoo gravel

Area planted: 45 ha

Age of Vines: 4 - 20 years

Rootstock: 101 / 14 and R110

Trellis system: 3-wire fence

Irrigation: Drip

Vine density: 1,2 x 2,4 m

**about the harvest**: Yield: 12 - 18 tonnes/ha

These Pinotage grapes were harvested by hand during February 2003.

**in the cellar** : After being crushed the juice was fermented in stainless steel tanks on its skins between 22 - 28°C for 3 days, and then underwent malolactic fermentation.

Barrel ageing: None, 100% American oak staves.

The Pinotage was fined using Bentonite, and before bottling underwent a bulk filtration and cold stabilisation.

