

Stonecross Pinotage 2003

The wine has a rich, blackberry colour with a gentle smokiness and intense, upfront fruit. This is a complex medium-bodied wine with a well-balanced tannin structure and delicate aroma of ripe berries.

Meat: Kudu, springbok or wildebeest, spicy game casseroles, roast duck with cranberries and smokes kassler chops. Herbs: Various herbs and spices. Side dishes: Red cabbage and Texan style Chilli con Carne.



variety : Pinotage | 100% Pinotage

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis : alc : 13.5 % vol rs : 3.0 g/l ta : 5.4 g/l so2 : 108 mg/l fso2 : 51 mg/l

type : Red **style :** Dry **body :** Medium **wooded**

pack : Bottle



ageing : A multi-dimensional wine exhibiting excellent ageing potential.

in the vineyard : Trellised vines.

about the harvest: Harvest Date: 17 â€” 26 February 2002

Grapes were selectively picked, attention payed to avoid green tannins which are present in ripening stage.

in the cellar : Various yeast strains were used, as well as employing different vinification techniques. Use was made of open cement tanks for fermentation.