

Stellenbosch Hills Pinotage 2002

Dried plums with a hint of vanilla. An easy drinking red wine.

Serve with chicken, spare-ribs, pasta and stews.

variety : Pinotage | 100% Pinotage

winery : Stellenbosch Hills Wines

winemaker : PG Slabbert

wine of origin : Stellenbosch

analysis : **alc** : 13.17 % vol **rs** : 1.87 g/l **pH** : 3.43 **ta** : 6.57 g/l **va** : 0.59 g/l **so2** :
81 mg/l **fso2** : 42 mg/l

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

pack : Bottle

ageing : Enjoy now or within 2 to 4 years from harvest.

in the vineyard : The wine was made from 29-year-old bush vine with a yield of 8 ton/ha. Bush vine regulates its own yield and gives fruit with a unique character and flavour.

about the harvest: The grapes of this indigenous South African variety were picked at 24° Balling the optimal time of aromatic concentration.

in the cellar : Cold maceration takes place over 3 days at 15°C followed by fermentation in stainless steel tanks to 5° Balling at 26-28°C before pressing. Only 10% press wine is added to the free run. Malolactic fermentation was done in new French oak where after it was matured for 12 months in 2nd and 3rd fill French oak barrels.

