

Welmoed Pinotage 2002

A charming wine with a vivid ruby-red colour. Delicious round, raspberry and ripe fruit nose. Ripe mulberry fruit pallet elegant tannin finish and a soft fruit driven finish.

variety : Pinotage | Pinotage

winery :

winemaker : Our Winemaking team

wine of origin : Coastal

analysis : alc : 13.1 % vol rs : 1.56 g/l pH : 3.65 ta : 5.20 g/l

pack : Bottle

in the vineyard : Grapes are sourced from low bearing (7 tons/ha) bush vines with an average age of 4-10 years with complex, well-structured fruit. The vines are grafted on 101-14Mgt and planted on loamy clay on the lower slopes of the mountain.

about the harvest: Grapes were harvested at 24° Balling in February.

in the cellar : The wine is fermented on skins for ± 7 days, until the juice is drawn off at 0° Balling to retain soft tannins. Maturation takes place partly in French oak barrels, and some in tank.

