

## Hazendal Pinotage 2002

**This wine is not available in South Africa - Export Only**

Deep dark centre with a purple rim. Sweet berry on the nose that follows through to the palate. A bit of liquorice on the palate.

Serve with pasta, fish and red meat.

**variety :** Pinotage | 100% Pinotage

**winery :** Hazendal

**winemaker :** Ronel Wiid

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol   rs : 2.5 g/l   pH : 3.7   ta : 5.5 g/l

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

**pack :** Bottle

South Africa's national grape is a cross between Pinot Noir and Cinsaut (formerly called Hermitage).

Vegetarian and vegan (no animal, dairy or fish products used).

**ageing :** Very fruity but will mature well for two to three years.

**in the vineyard :** Vines planted in clay and gravel soil on north-easterly slopes, caressed by the cool breeze of the Atlantic Coast. No irrigation.

Pruning takes place during winter months of June and July. Maintain very modern techniques and have a rigorous environmental friendly system called PWC to which we must comply, therefore we are not allowed to use chemicals that don't comply to EU regulations as far as safety period before picking, types of chemicals, dosages and time of year application.

**about the harvest:** Grapes are handpicked at optimum ripeness in middle February 2002 during cool harvest conditions.

Yield: 8 tons / hectare.

**in the cellar :** Temperature controlled fermentation in stainless steel tanks. Fermented and press within eight days. Malolactic fermentation takes place directly after alcoholic fermentation. Matured in stainless steel tanks for 12 months. Light filtration with no fining or cold stabilisation.

Bottling date: 30 May 2003.



**Hazendal**

Stellenbosch

021 903 5034

www.hazendal.co.za