

Goudini Pinotage 2003

Michelangelo International Wine Awards 2004 - Gold

Nose: Typical Pinotage aromas of fruit drops, cooked berries and plums with a sprinkling of wood flavours.

Palate: Almost sweet fruit, showing raspberries and plums, leading onto a richly textured mid-palate with a robust backbone of oak spices, liquorice and savoury herbs. Finishes long and elegant, with persistent ripe fruit.

Serve with marinated red meats, strong cheeses and venison.

variety : Pinotage | 100% Pinotage

winery : Goudini Wines

winemaker : Hennie Hugo

wine of origin : Rawsonville

analysis : alc : 14.5 % vol rs : 2.98 g/l pH : 3.58 ta : 5.31 g/l so2 : 72 mg/l fso2 : 47 mg/l

type : Red style : Dry body : Medium wooded

pack : Bottle

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