

## Bovlei Pinotage 2003

The wine was made in rotor tanks and turned regularly. This led to excellent colour extraction and rich stylistic cultivar flavour. The wine has upfront sweet berry/banana spicy vanilla flavours with a good colour and a balance complex aftertaste.

Serve with roast or turkey or any traditional red meat.

**variety** : Pinotage | 100% Pinotage

**winery** : Bovlei Cellar (Wellington Wines)

**winemaker** : Frank Meaker / Hendrik de Villiers

**wine of origin** : Wellington

**analysis** : **alc** : 14.3 % vol **rs** : 3.1 g/l **pH** : 3.22 **ta** : 6.7 g/l

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

**pack** : Bottle



**ageing** : Ready to drink, but with the intense cultivar flavour on nose and plate, it can be kept for another four years.

**in the vineyard** : With a slow long ripening period, the grapes were picked late (March) in the ripening period. This led to good cultivar flavours and a berry with a thicker skin.

The grapes are from the bushvine blocks with a yield of 8 ton per hectare. The soil is in the higher slopes of Bovlei at the foot of the Hawekwa Mountains.

**in the cellar** : The grapes were picked at 23.7° Balling when the grapes reached it's physiological ripeness with coloured pits and soft grape tannis. The grapes were crushed, destemmed and fermented on the skins for 8 days at 23 - 26° Celsius.