

## Kleine Parys Pinotage 2004

Uniquely South African a cross between Pinot Noir and Cinsaut (Hermitage). Deep purple colour. Ripe plum, cherry and aromatic spicy aromas. Creamy ripe cherry, chocolate and cinnamon flavours on the palate.

**variety** : Pinotage | 100% Pinotage

**winery** : Klein Parys Vineyards

**winemaker** : Kosie MÅ¶ller

**wine of origin** : Paarl

**analysis** : alc : 14.5 % vol rs : Dry g/l pH : 3.64 ta : 5.3 g/l va : 0.85 g/l

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

**pack** : Bottle

**in the vineyard** : Supplier: Kleine Parys

Appellation/Origin: Paarl

Age of vines: 7-10 years

Rootstock: Richter 99

Trellis system: Hedge

Irrigation: Supplementary

Vine density: 1,2 x 2,0 m

Soil: Deep red, Hutton and Clovelly soil

Climate: Mediterranean, moderately warm summers with cold and wet winters. The area has an annual rainfall of approximately 750 mm

**about the harvest**: Date: Feb/March

Type: Hand

Yield: 4 - 6 t/ha

**in the cellar** : Crushing/Destemming: Destalked

Tanks (type): Stainless Steel

Fermentation protocol (vessel, temp, duration): 34-36 Å°C until dry

Malolactic (y/n): Yes

Lees contact/battonage: 2 weeks

Barrel ageing (oak type, % of blend, duration): Aged in French and American oak barrels for 8 months

