

KWV Pinotage 2002

A medium to full-bodied Pinotage with a vibrant, ruby red appearance. An overwhelming fruitiness with sweet plums and raspberries. Good weight with chocolate smoothness and ripeness. The tannins are integrated and friendly.

Pork, poultry and veal.

variety : Pinotage | 100% Pinotage

winery : KWV Classic Collection

winemaker :

wine of origin :

analysis : alc : 14.0 % vol rs : Dry g/l pH : 3.7 ta : 5.6 g/l

type : Red wooded

ageing : Ready for immediate enjoyment but will mature well for 3-4 years.

in the vineyard : Climate: Mediterranean climate with moderate summers and wet Winters. Rainfall of approximately 600 mm of rain annually.

Soil: Table Mountain sandstone and Malmesbury shale.

about the harvest: Grapes were specially selected and harvested at 24Å°B and fermented on the skins.

in the cellar : After alcoholic fermentation, malolactic fermentation took place. The young wine was then matured in oak for 12 months before blending and bottling.

