

Longridge Pinotage 2002

Veritas 2004 - Silver

John Platter 2005 - 4 1/2 stars

Concours Mondial de Bruxelles 2004 - Gold

Best in Class Silver - International Wine and Spirit Competition (IWSC) 2005

International Wine Challenge 2005 - Bronze

Dark plum in colour, with a youthful rim. The inviting fruit aromas include cherry, red currant and wild berry, with hints of sweet vanilla and whiffs of dried fruit. The well-structured palate is soft and velvety with abundant fruit flavours and a perfect balance.

Serve with beef and spicy dishes such as curry.

variety : Pinotage | 100% Pinotage

winery : Longridge Wine Estate

winemaker : Kobie Viljoen

wine of origin : Stellenbosch

analysis : alc : 14.87 % vol rs : 4.0 g/l pH : 3.71 ta : 5.3 g/l

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

pack : Bottle

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ageing : Enjoy now, or within 3 to 4 years from harvest.

in the vineyard : 25 year old bushvines planted against northeast facing slopes yielded the grapes for this wine. No irrigation was required and the vines produced 4 tones per hectare.

Average Temperature: Summer: min - 12Â°C, max - 28Â°C

Winter: min - 8Â°C, max - 14Â°C

Annual rainfall: 800 mm

Proximity to ocean: 20 km

Soil: Estcourt

about the harvest: Mid-February 2002.

in the cellar : Specially selected vineyards, tanks and barrels ensured the fine quality of this wine. The grapes were hand-harvested at between 25.5Â° and 26.5Â° Balling, gently crushed, cooled down to 12Â°C and cold-soaked. Temperature controlled fermentation in stainless steel tanks allowed for the extraction of all the important components and was followed by barrel fermentation to add structure, flavour and elegance.

Barrel fermentation took place for 14 months in 70% French oak and 30% American oak barrels.

