

Allée Bleue Pinotage 2001

Allée Bleue Pinotage 2001 features a basket of berry fruits with spicy liquorice and chocolate flavours.

variety : Pinotage | 100% Pinotage

winery : Allee Bleue Estate

winemaker : Gerda Willers

wine of origin : Coastal

analysis : alc : 15.5 % vol rs : 3.1 g/l pH : 3.74 ta : 4.6 g/l

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

pack : Bottle

Double Gold - Veritas 2002

Bronze - Swiss International Air Lines Wine Awards 2004

about the harvest: The grapes were harvested by hand at night at 27° Balling.

in the cellar : The grapes were cooled down and crushed; fermentation max 28°C; on skins 4 days; pressed; barrels 50% new wood, 50% 2nd fill; 20% American Oak, 80% French; in wood 12 months; malolactic fermentation in barrels.

