

Allée Bleue Pinotage 2002

Allée Bleue Pinotage 2002 carries a basket of intense wild berry, mocha java coffee, liquorice, lavender, chocolate mousse and spicy flavours.

variety : Pinotage | 100% Pinotage

winery : Allee Bleue Estate

winemaker : Gerda Willers

wine of origin : Coastal

analysis : alc : 15.3 % vol rs : 2.9 g/l pH : 3.92 ta : 4.7 g/l

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

pack : Bottle

Double Gold - Veritas 2003
Top 10 Pinotage Award

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

in the cellar : The grapes were cooled down; crushed; fermentation max 28°C; on skins 4 days; pressed; barrels 50% new wood, 30% 2nd fill; 20% 3rd fill; 20% American oak; in wood 12 months; malolactic fermentation in barrels.

The wine was bottled on 23 April 2003.

