

Hazendal Pinotage 2004

Deep dark centre with a purple rim. Sweet berry on the nose that follows through to the palate. A bit of liquorice on the palate. South Africa's "national" grape is a cross between Pinot Noir and Cinsaut (formerly called "Hermitage")

Serve with pasta, fish and red meat.

variety : Pinotage | 100% Pinotage

winery : Hazendal

winemaker : Ronel Wiid

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.3 g/l pH : 3.53 ta : 6.0 g/l

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

pack : Bottle **closure :** Cork



ageing : Very fruity but will mature well for two to three years.

in the vineyard : Vines planted in clay and gravel soil on north-easterly slopes, caressed by the cool breeze of the Atlantic Coast. No irrigation. Pruning takes place during winter months of June and July. Maintain very modern techniques and have a rigorous environmental friendly system called PWC to which we must comply, therefore we are not allowed to use chemicals that don't comply to EU regulations as far as safety period before picking, types of chemicals, dosages and time of year application.

about the harvest: Grapes are handpicked at optimum ripeness in middle February during cool harvest conditions.

Yield: 8 tons per hectare

in the cellar : Temperature controlled fermentation in stainless steel tanks. Fermented and press within eight days. Malolactic fermentation takes place directly after alcoholic fermentation. Light filtration. No fining or cold stabilisation. In stainless steel tanks for 12 months.

Bottling date: 10 November 2004

Hazendal

Stellenbosch

021 903 5034

www.hazendal.co.za