

Franschhoek Cellar Pinotage 2003

A medium to full-bodied dry red with an approachable earthy and berry fruit aroma, softly styled in character.

variety : Pinotage | 100% Pinotage

winery : Franschhoek Cellar

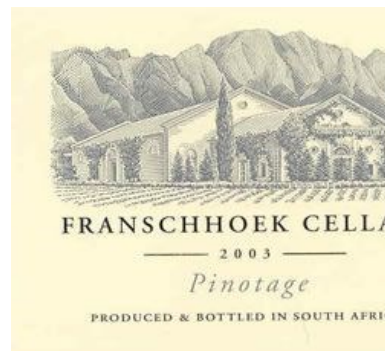
winemaker : Stephan Smit

wine of origin : Coastal

analysis : **alc** : 13.5 % vol **rs** : 2.4 g/l **pH** : 3.73 **ta** : 5.12 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fragrant **wooded**

pack : Bottle



in the vineyard : Grapes originated from Paarl and Franschhoek Region

Average age of vines: $\hat{A}\pm 10$ years

Type of soil: Alluvial

about the harvest: Selected blocks are harvested by hand when sugar is $25\hat{A}^{\circ}B$.

in the cellar : After crushing and destalking the pulp is pumped directly into rotor tanks, where skin contact is given through cold soaking for 24 hours. Pulp is inoculated with active dry yeast and fermentation took place at about 24 to $27\hat{A}^{\circ}C$. Colour and flavour are extracted from the skins through rotation of tanks during fermentation. Wine is then inoculated with selected malolactic bacteria. Wine is maturing on French medium toasted oak staves.

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