

Forge Mill Pinotage 2002

United Kingdom only

Medium to full bodied dry red wine with an approachable earthy and berry fruit aroma. Softly styled in character.

Any red meat dish like veal, beef, ostrich, game or spicy meals.

variety : Pinotage | 100% Pinotage

winery : Franschhoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 2.19 g/l pH : 3.83 ta : 4.66 g/l

type : Red style : Dry body : Medium taste : Fruity wooded

ageing : This wine will develop and should be at it's best within 5 years of the vintage.

in the vineyard : Grapes originated from Paarl Region

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

Type of soil: Alluvial

about the harvest: Harvested by hand when sugar is 24 \hat{A} °B.

in the cellar : After crushing and destalking the pulp is pumped into Rotor-tanks and inoculated with active dry yeast. Fermentation takes place at about 27 \hat{A} °C. Through rotation of the Rotor tanks and 2x aeration per day colour and flavour is extracted from the skins. After 10 days alcoholic fermentation is completed, no malolactic fermentation has taken place. When the wine is required for bottling it is racked, stabilised and filtered. Unwooded.



Franschhoek Cellar

Franschhoek

+27.218762086

www.franschhoekcellar.co.za