

Franschhoek Cellar Pinotage 2002

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

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

variety : Pinotage | 100% Pinotage

winery : Franschhoek Cellar

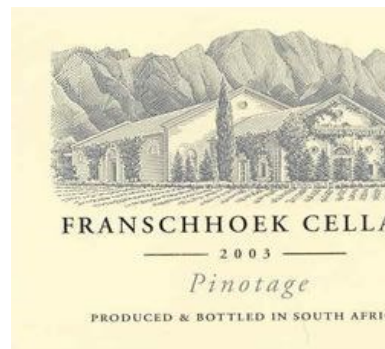
winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 13.24 % vol rs : 2.2 g/l pH : 3.92 ta : 4.9 g/l

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

pack : Bottle



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} \hat{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} \hat{C} . Through rotation of the rotor tanks and aeration twice a day, colour and flavour is extracted from the skins. After 10 days alcoholic fermentation is completed, no malolactic fermentation took place. 3g/Lt French medium toasted staves were added for wood maturation. After 8 months the wine was taken off wood treatment, stabilized and filtered, ready for bottling.

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