

## Makana Pinot Noir 2003

The nose is aromatically scented, with powerful strawberry and raspberry fruit, and rounded off on the palate with classic subtlety. Well integrated tannins add structure and elegance.

**variety :** Pinot Noir | 100% Pinot Noir

**winery :** Cape First Wines

**winemaker :** Christo Versfeld

**wine of origin :** Coastal

**analysis :** alc : 13.76 % vol   rs : 2.2 g/l   pH : 3.57   ta : 5.1 g/l   va : 0.5 g/l   so2 : 45 mg/l   fso2 : 100 mg/l

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

**pack :** Bottle

**in the vineyard :** Soil Type: Rocky Hutton soils

Age of vines: 7 - 8 years

Trellising: Three wire Perold

Yield: 6 tons /ha

Irrigation: Drippers

**about the harvest:** Picking date: Early February

Grape sugar: 24° Balling

Acidity: 5.9 g/l

pH at harvest: 3.6

**in the cellar :** Fermentation Temperature: 24 - 26°C

Grapes were destemmed, crushed and then cold soaked for 28 hours in open top fermenters with regular punching of the cap. 15% juice was taken off the skins to increase the concentration of the fruit and colour. The juice was then inoculated and the punching down of the cap was increased to 6 times per day. The wine was separated from the skins at 4-6 B and the skins were pressed. Malolactic fermentation done in barrel and the wine stayed in the French oak for 12 months.

Wood ageing: 12 months in French oak of which 20% was new.

Total production: 370 cases

