

## Hill Station Shiraz Pinotage 2003

This wine has a vibrant blackberry fruit nose, a soft palate with just a hint of spice on the finish. Ideal for easy drinking. Enjoy any time in moderation.

**variety :** Shiraz | 70% Shiraz, 30% Pinotage

**winery :**

**winemaker :** Christo Versfeld

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol   rs : 2.3 g/l   pH : 3.62   ta : 5.2 g/l   va : 0.33 g/l   so2 : 44 mg/l   fso2 : 91 mg/l

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

**pack :** Bottle

**ageing :** 2 - 4 years.

**in the vineyard :** Soil type: Lime rich/alluvial

Age of vines: 10 - 12 years

Trellising: Vertical three wire

Yield: 12 tons/ha

Irrigation: Drip

**about the harvest:** Picking date: March 2003

Grape sugar: 24° Balling

Acidity: 6 g/ltr

pH at harvest: 3.6

**in the cellar :** Fermentation temperature: 26-28°C

Method: Twice daily pump-overs

Wood ageing: 20% French oak matured

Total production: 15 000 cases