

Tulbagh Pinotage 2003

Colour: Deep red colour with purple tinge.

Nose: A juicy raspberry and cherry nose hints at the spicy oak underneath.

Palate: A soft, fruity wine with a lingering finish.

Serve with freshly caught game fish, bobotie, curries and ratatouille.

variety : Pinotage | 100% Pinotage

winery : Tulbagh Winery

winemaker : Carl Allen & Elsabé le Roux

wine of origin : Tulbagh

analysis : alc : 13.41 % vol rs : 2.3 g/l pH : 5.3 ta : 5.3 g/l va : 0.46 g/l so2 : 89 mg/l fso2 : 32 mg/l

type : Red **style :** Dry

pack : Bottle

about the harvest: The grapes are from selected vineyards throughout the valley. This enables the winemaker to produce wine with exceptional flavours and drinkability. Harvested by both machine and hand at 23° Balling.

in the cellar : Fermentation takes place on the skins in stainless steel tanks. The wine is pumped over every 4 hours. After pressing the wine went through malolactic fermentation. Wood chips are added for complexity.

