



2001 Pinotage Unfiltered

Technical details:

Varietal:	100% Pinotage
Alcohol:	14.5%
Total acidity:	5.4 g/l
pH:	3.69
Residual sugar:	2.7 g/l

Tasting notes:

This wine has a deep, dark red colour. Intensive aromas of Mulberry and Blackberry on the nose show what you can expect in the taste. These berry aromas combined with tobacco, leather and some chocolate flavours give the wine an impressive and very powerful entrance. Fresh berry flavours, which develop to a massive body and supported by perfectly balanced tannins, ensure an endless aftertaste... A Pinotage, which plays with you : well structured, makes you inquisitive and shows muscle before it will hit you with its power. This wine comes from a single vineyard with a production of six tons/ha. In one of the best Pinotage years of the last decade this wine is a perfect example of what can be achieved with this native South-African grape. Cooler night temperatures in January together with a lot of sun during early February, produced ripe, perfect and very small, concentrated berries. Careful fermentation followed, of which 100% was done in open fermentation tanks. Regular punch downs and pump overs followed and the wine was pressed before dryness. This gives more fruit and softer, ripe tannins. It aged for 18 months in new small American and French oak barrels before it was bottled without filtration.