

DELHEIM

South Africa

PINOTAGE 2007 BUSH VINE BARREL SELECTION

VINEYARD REPORT : From low yielding, 12 year old bush-vines, situated in the " Muldersvlei bowl", bearing 4 Tones/ha.

CELLAR REPORT : Crushing and destemming, followed by fermentation in roto-tanks with the aid of selected yeast strains. Pump - overs were carried out 6 times daily, followed by pressing at 5°Balling. After completion of fermentation, the wine was racked into barrels where Malolactic fermentation was inoculated and completed. The wine was matured for 13 months in 225L French oak barrels(100% new). Limited production of only the finest barrels (4 x 225L).

BOTTLING DATE : 10 July 2008 **RELEASE DATE:** August 2009

ANALYSIS : Sugar: 2.16g/l Alc: 14.5vol. % pH: 3.69 Total Acidity: 5.99 g/l

TASTING COMMENTS : Concentrated, with plum and blackberry aromas, backed by mocha and vanilla undertones. The wine is intense and well balanced with a lingering aftertaste. Enjoy with food dishes such as oxtail, beef casserole and smoked chicken.



Protea Pinotage

WINES OF ORIGIN SIMONSBERG STELLENBOSCH

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