

PINOTAGE 2010



COMPOSITION

100% Pinotage

ORIGIN

Stellenbosch, South Africa

VINEYARD

From bush vine and trellised vineyards situated in the Muldersvlei bowl.

VINIFICATION

The juice was fermented in roto-tanks and upright fermentors with the aid of selected yeast strains. Pump-overs were carried out six times daily, until 5°B, followed by pressing. The wine was matured for eleven months in French- and American oak barrels (18% new).

BOTTLING DATE

April 2011

RELEASE DATE

May 2011

ANALYSIS

Residual Sugar:	2,77 g/ℓ
Alcohol:	14.5%
pH:	3.57
Total Acidity:	5.73 g/ℓ

TASTING NOTES

A classic wine with plum, backed by black- and red berry aromas. Well-balanced with fine tannins and a lingering aftertaste. Enjoy with dishes such as oxtail, beef casserole and smoked chicken.

MATURATION

Drink now or mature for up to five years after vintage.

BAR CODES

1 x 750ml:	600 2083 000 124
6 x 750ml:	1600 2083 000 718
12 x 750ml:	1600 2083 000 121



Langry Draad Pinotage