



Stellenrust Pinotage 2008

main variety Pinotage

vintage 2008

analysis alc: 14.0 | ph: 3.50 | rs: 3.3 | ta: 5.8

type Red

producer Stellenrust Wine Estate

winemaker Tertius Boshof

wine of origin Coastal

tasting notes

This wine offers raspberry and ripe peach and black cherry flavours with subtle oak nuances, a warm palate and delicate lingering finish.

blend information

Pinotage

food suggestions

A great accompaniment to spicy food such as Thai green curries or traditional Cape Malay bobotie.

in the vineyard

Pinotage is probably the grape with most potential for development and improvement in South Africa. If it is grown correctly and vinified correctly, it becomes an interesting wine with lots of depth and flavour.

Grapes for this wine are harvested from both our Helderberg property in the Golden Triangle as well as our Bottelary property - both of these properties excel every year at Pinotage challenges and we believe a blend of the terroirs can only lead to bigger things.

about the harvest

Grapes are picked between 24 to 25° Balling, crushed and allowed some cold maturation for 24 - 48 hours.

in the cellar

It is inoculated with French yeast strains and allowed to ferment with regular punch downs for 8 days on the skin. The wine is then drained from the skins and further fermentation takes place in stainless steel tanks. Malolactic fermentation is partially finished in the barrel (about 20% of the wine). The wine is then allowed to age in 100% French oak.