



Morgenhof Vintage Select Pinotage 2013



Analysis:

Alc:	14.5 %
T.A.:	5.5 g/l
PH:	3.58
RS:	3.6 g/l

Location:

These vineyards are planted on south-westerly slopes and are mainly bush vines which tend to give us the best flavour results. The soils on all these blocks vary from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 15-20%.

Wine Making:

The grapes were received during the mid-morning. Crushing and de-stemming commenced and the mash was pumped to fermentation tanks where it was cold macerated for 3 days. Yeast was then added for fermentation to start. Fermentation took place at between 20-30°C and aerated pump-overs were performed 4 times per day with the volume of the tank being moved once with every pump-over. The wine was then pressed with a pneumatic press at 0° Balling. The first press-wine went with the free-run and the next press-wine was kept separately and treated with the necessary fining agents. Malolactic fermentation was done in stainless steel tanks and the wine was aged for 24 months in french oak barrels, mainly second fill with 20% being new oak.

Tasting notes:

A full-bodied red wine - dense in colour and bold in flavour displaying notes of blackberry, tobacco, liquorice and dark chocolate. It has a pleasant long finish supported by ripe tannins and is best served with venison, ostrich or mature cheeses. Recommended ageing for a further 10 years from vintage.