



TECHNICAL ANALYSIS

Winemaker Jacques Cilliers
Alcohol 13.85 %vol
pH 3.75
RS 2.99 g/l
Total Acid 6 g/l
Appellation Stellenbosch

FANTAIL PINOTAGE 2008

TASTING NOTES

This is an elegant wine with flavours of strawberries and raspberries and a hint of spice on the nose. These flavours follow through onto a fruity palate that finishes with rounded soft tannins.

IN THE VINEYARD

Simonsberg-Stellenbosch. Produced and bottled on Morgenhof Wine Estate, 4 km from Stellenbosch and 25 km from Paarl on the R44.

TERRIOR

The Pinotage vineyard is planted on N-NW facing slope at 180-200 metres. The soil on all these blocks varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 15-20%

THE HARVEST

By hand in picking baskets which get tipped in bins for transport to the cellar.

IN THE CELLAR

This wine has spent 10 months in French oak. Crushing and destemming and the mash is pumped to Marionette fermentation tanks. The mash was cold soaked for 3 days before spontaneous fermentation of the juice started. Commercial yeast was added half way through fermentation. Fermentation took place at 28-34° C.

BLEND INFORMATION

100% Pinotage

FOOD SUGGESTIONS

This wine will go extremely well with sweet & sour pork, or oriental style dishes.