

PINOTAGE 2009



COMPOSITION

100% Pinotage

ORIGIN

Simonsberg ward, 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 nine months in French oak barrels (15% new).

BOTTLING DATE

March 2010

RELEASE DATE

April 2010

ANALYSIS

Residual Sugar:	2,47 g/l
Alcohol:	14.5%
pH:	3.69%
Total Acidity:	5.91 g/l

TASTING NOTES

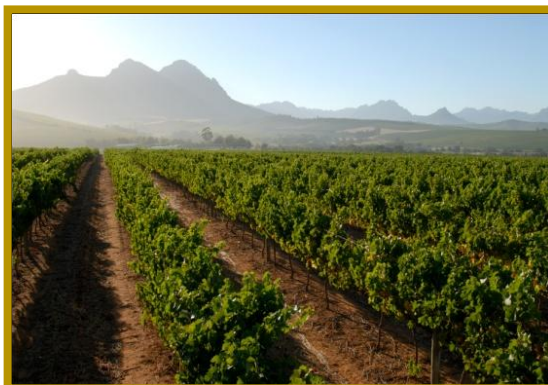
A classic wine with aromas of plum and soft red berries. Well-balanced with fine tannins and a lingering aftertaste. Enjoy with dishes such as oxtail, beef casserole and smoked chicken.

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