



## PK MORKEL PINOTAGE 2010

<u>VITICULTURIST</u>	DIRKIE MORKEL
<u>WINEMAKER</u>	WILHELM KRITZINGER
<u>ORIGIN</u>	BOTTELARY, STELLENBOSCH
<u>CLIMATE</u>	A COLD WET WINTER, FOLLOWED BY A MILD, DRY SPRING. COOLER THAN AVERAGE SUMMER CREATED PERFECT RIPENING CONDITIONS.
<u>SOIL</u>	GLENROSA
<u>TRELLISING</u>	UNTRELLISED
<u>AGE OF VINES</u>	15 - 55 YEARS OLD
<u>YIELD</u>	5 TONS PER HECTARE
<u>VINICATION</u>	THE GRAPES WERE HARVESTED AT 25°B. FERMENTED AT 26 - 28°C FOR ABOUT 4 DAYS. PUMPED OVER 3 TIMES DAILY DURING ALCOHOLIC FERMENTATION. MALOLATIC FERMENTATION WAS COMPLETED IN TANK. THE WINE MATURED IN NEW 300L FRENCH OAK BARRELS FOR 35 MONTHS.
<u>TASTING NOTES</u>	CONCENTRATED BLACKBERRY, PLUM, CHOCOLATE AND VANILLA FLAVOURS ON THE NOSE FOLLOW THROUGH TO A PALATE WHICH IS PACKED WITH ABUNDANT FRUIT, WELL INTEGRATED OAK FLAVOURS, A SUPPLE MOUTHFEEL AND SILKY TANNIN STRUCTURE. A BOLD INTENSE BEAUTIFULLY BALANCED WINE. THE WINE HAS AN AGEING POTENTIAL OF 10 YEARS.
<u>ANALYSIS</u>	ALC: 14.6      PH: 3.63      RS: 2.2      TA: 6.0