



BELLEVUE

ESTATE

PK MORKEL PINOTAGE 2010



<u>VITICULTURIST</u>	DIRKIE MORKEL
<u>WINEMAKER</u>	WILHELM KRITZINGER
<u>ORIGIN</u>	BOTTELARY, STELLENBOSCH
<u>SOIL</u>	GLENROSA
<u>TRELLISING</u>	UNTRELLISED
<u>AGE OF VINES</u>	14 - 57 YEARS OLD
<u>YIELD</u>	5 TONS PER HECTARE

CLIMATE

A COLD WET WINTER, FOLLOWED BY A MILD, DRY SPRING. COOLER THAN AVERAGE SUMMER CREATED PERFECT RIPENING CONDITIONS.

VINICATION

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 FRENCH OAK FOR 24 MONTHS.

TASTING NOTES

A FULL BODIED WINE DISPLAYING BLACKBERRY, PLUM, RASPBERRY FLAVOURS ON THE NOSE. THE RIPE FRUIT AND INTEGRATED OAK FLAVOURS ON THE PALATE ARE COMPLIMENTED BY A SILKY TANNIN STRUCTURE. THE WINE HAS AN AGEING POTENTIAL OF 10 YEARS.

<u>ANALYSIS</u>	ALC: 14.78	PH: 3.4	RS: 3.2	TA: 6.1
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