



BELLEVUE

ESTATE

BELLEVUE PINOTAGE 2014

<u>VITICULTURIST</u>	DIRKIE MORTEL
<u>WINEMAKER</u>	WILHELM KRITZINGER
<u>ORIGIN</u>	BOTTELARY, STELLENBOSCH
<u>CLIMATE</u>	A COLD WET WINTER, FOLLOWED BY A MILD, DRY SPRING AND COOLER THAN AVERAGE SUMMER CREATED PERFECT CONDITIONS.
<u>SOIL</u>	GLENROSA
<u>TRELLISING</u>	UNTRELLISED BUSH VINES
<u>AGE OF VINES</u>	20- 60 YEARS OLD
<u>YIELD</u>	LESS THAN 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 TANKS. THE WINE MATURED FOR 15 MONTHS IN 300L AMERICAN OAK BARRELS.
<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 5 - 10 YEARS.
<u>ANALYSIS</u>	ALC: 14.20 PH: 3.54 RS: 3.0 TA: 4.9