



BELLEVUE

ESTATE

BELLEVUE 1953 SINGLE VINEYARD PINOTAGE 2016



<u>VITICULTURIST</u>	DIRKIE MORKEL
<u>WINEMAKER</u>	WILHELM KRITZINGER
<u>ORIGIN</u>	BOTTELARY, STELLENBOSCH
<u>SOIL</u>	CARTREFF, WESTLEIGH
<u>TRELLISING</u>	UNTRELLISED (BUSH VINES)
<u>AGE OF VINES</u>	63 YEARS OLD IN 2016
<u>YIELD</u>	2 TONS PER HECTARE

CLIMATE

A COLD DRY WINTER, FOLLOWED BY A MILD, DRY SPRING AND COOLER THAN AVERAGE SUMMER, CREATED PERFECT CONDITIONS FOR THE DEVELOPMENT OF SMALL BERRIES AND HIGHLY CONCENTRATED WINES.

VINIFICATION

THE GRAPES WERE HARVESTED ON FEB 12 AT 24.5°B. FERMENTED AT 26 - 28°C FOR ABOUT 4 DAYS. PUMPED OVER 3 TIMES DAILY DURING ALCOHOLIC FERMENTATION. MALOLATIC FERMENTATION IN BARRELS AND TANK. THE WINE MATURED IN NEW 225L AND 2ND FILL 300L FR OAK BARIQUES FOR 18 MONTHS.

TASTING NOTES

THIS WINE SHOWS MARASCHINO CHERRY AND PLUM FLAVOURS ON THE NOSE, COMPLIMENTED BY A SILKY TANNIN STRUCTURE AND A LINGERING FINISH. THE WINE HAS AN AGEING POTENTIAL OF 10 YEARS PLUS.

ANALYSIS ALC: 14.12 PH: 3.67 RS: 1.8 TA: 5.5