



# BELLEVUE

## ESTATE

### BELLEVUE 1953 SINGLE VINEYARD PINOTAGE 2017



<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>	64 YEARS OLD IN 2017
<u>YIELD</u>	2 TON 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 20TH AT 25.3°B. FERMENTED AT 26 - 28°C FOR ABOUT 4 DAYS. PUMPED OVER 3 TIMES DAILY DURING ALCOHOLIC FERMENTATION. MALOLATIC FERMENTATION IN BARRELS. THE WINE MATURED IN NEW 225L AND 2<sup>ND</sup> 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: 14.33 PH: 3.84 RS: 1.5 TA: 5.4