



BELLEVUE

ESTATE

BELLEVUE PINOTAGE 2016



VITICULTURIST

DIRKIE MORKEL

WINEMAKER

WILHELM KRITZINGER

ORIGIN

BOTTELARY, STELLENBOSCH

SOIL

GLENROSA, ESTCOURT

TRELLISING

UNTRELLISED BUSH VINES

AGE OF VINES

20 - 63 YEARS OLD

YIELD

LESS THAN 5 TONS PER HECTARE

CLIMATE

A MILD SUMMER WITH COOL NIGHT TEMPERATURES WAS FAVOURABLE FOR THE DEVELOPMENT OF INTENSE FRUIT FLAVOURS.

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 TANKS. THE WINE MATURED IN FRENCH COOPERED AMERICAN OAK FOR 12 MONTHS.

TASTING NOTES

THIS WINE SHOWS CHERRY, PLUM AND RASPBERRY FLAVOURS ON THE NOSE, COMPLIMENTED BY A SILKY TANNIN STRUCTURE AND A LINGERING FINISH. THE WINE HAS AN AGEING POTENTIAL OF 5 - 10 YEARS.

ANALYSIS

ALC: 14.22

PH: 3.47

RS: 1.8

TA: 5.6