

DORAN VINEYARDS



PINOTAGE

WO VOOR-PAARDEBERG



Harvesting/Cellar:

Grapes were picked at 24 Balling, cooled overnight to 5°C, destemmed and crushed the next morning after which it was cold soaked for 4 days, where most of the extraction was done.

Fermentation:

Partially natural fermented.

Maturation:

Wine was matured in 225L French oak for 12 months with 10% new oak.

Winemaker's notes:

Profound fragrances of dried prunes and wild cherries, complemented by the subtle notes of clove and cinnamon.

Technical analyses:

Alc: 14%
pH: 3.76
TA: 5.9 g/l
RS: 2.3 g/l

Voor-Paardeberg, PO Box 2143, Windmeul 7630, South Africa
Phone +27 (0)74 165 4033 / 28

Email: sann@doranvineyards.co.za Website: www.doranvineyards.co.za
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