

Reyneke Pinotage 2001

main variety Pinotage

vintage 2001

analysis alc: 13.3 | ph: 3.72 | rs: 2.5 | ts02: 63

producer Reyneke Wines

winemaker James Farquharson

wine of Stellenbosch

tasting notes

The 2001 Pinotage is a well structured wine with a beautiful intense colour. Flavours of Maraschino Cherries and stewed plums are complemented by a silky tannic structure. The wine was grown organically without the use of herbicides, pesticides or other harmful chemicals.

blend information

Pinotage

in the vineyard

2001 Pinotage The grapes were harvested towards the end of February 2001. The day before harvest a starter culture of yeast was made up and introduced to the bulk of the grape mash straight after de-stemming. The must was punched through about six times per day and fermented dry in only 48 hours! After malolactic fermentation the wine was matured in second fill French oak for eight months before being bottled on the 18th of January 2002.