



Biodynamic Pinotage 2011

main variety Pinotage

vintage 2011

analysis alc: 13 | ph: 3.90 | rs: 1.4 | ta: 4.9 | va: 0.70 | ts02: 57 | fs02: 19

type Red

producer Reyneke Wines

winemaker Chris & Andrea Mullineux

taste Fruity

wine of Stellenbosch

body Medium

tasting notes

Bright crimson with lively fruit and underlying garrigue flavours. The fruit concentration presents flavours of cherries which follows through on the palate. The wine is elegantly structured and beautifully balanced with an alcohol of 14%. The wine shows a full palate yet with a fresh, tight and linear build. With age maturation, Pinot Noir flavours will develop with a forest floor appeal.

ageing potential

Drink now until 2020.

blend information

Pinotage

in the vineyard

To date at Reyneke we are producing the only Biodynamic Pinotage in the world and in keeping with Biodynamic and Organic wine making practices, this wine was made with basic techniques to preserve the essence of this South African grape variety.

in the cellar

The grapes underwent carbonic maceration to allow for a long, slow natural fermentation followed with 3 weeks skin contact after which the juices were pressed into a 5000l oak cask. In keeping with Organic and Biodynamic standards no enzymes, yeasts or acid adjustments were made to this wine.