

# 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 of various recent ages for 12 months.

### **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: 3.6  
TA: 5.3 g/l  
RS: 2.3 g/l



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