



BLOEMENDAL

WINE ESTATE



Waterlily Pinotage 2012

Grapes: 100% Pinotage

Origin: Estate grown, Durbanville

Date of Picking: March 2012

Production Method & Ageing:

Handpicked grapes, de-stemmed and crushed at the cellar. The wine fermented on the skins in open top fermenters for a period of 12 days with twice daily punch downs to assist extraction. After pressing, the wine underwent malolactic fermentation in tanks. Aged in 300L French Oak barrels for 16 months. 2nd and 3rd fill barrels were used.

Tasting note/ ageing ability/ recommendations:

A youthful appearance with dark crimson core is supported by a lively fruit forward aroma, the wine is full bodied with supple tannins and medium acidity for a fresh finish. It will age gracefully for 3 to 6 years.

Volume Produced:

Capacity:	Number of Bottles:
750	3746
Seals Allocated:	Litres:
6846 771128 - 774873	2810

Laboratory Report:

Alcohol Vol %	Residual sugar g/l	Total acid g/l	PH
14.28	1.7	5.3	3.81