



THE RHINO RUN

PINOTAGE

CELLARMASTER'S NOTES: This uniquely South African varietal has an attractive purple red colour, a complex nose of ripe banana, cassis and strawberry followed by layers of fruit, vanilla and spice on the lingering palate.

STYLE:	Medium bodied
CULTIVAR:	100% Pinotage
TONS PER HECTARE:	10 t/ha
AGE OF VINES:	10 years old
SOILS:	Well drained alluvial sandy soil; Karoo
TRELLISING:	4-Wire Perold system
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers
HARVESTING:	Hand harvested at optimum ripeness.
VINIFICATION:	Fermented on the skins for 7 days, followed by aging in stainless steel tanks. From there it was blended, stabilized, filtered, and bottled.
ANALYSIS:	Alc: 14.57% R/S: 1.49g/l T/A: 4.98g/l pH: 3.70
MATURATION POTENTIAL:	2 -3 Years
CASE SIZE:	6 X 750ML
BOTTLE BARCODE:	6002 269 002 317
CASE BARCODE:	1600 226 9002 314



AWARDS & ACCOLADES

New Release

www.rhinorunwine.co.za