



MAGNIFICO: PINOTAGE

马格尼科：皮诺塔吉

VITICULTURE: 葡萄种植方式:

The grapes for this wine came from a nine year old Pinotage block planted in Glenrosa-Scali type soil.

采用九年品乐塔吉葡萄酿制而成，种植于Glenrosa-Scali类型土壤。

WINEMAKING: 酿酒过程:

The grapes are harvested at optimum ripeness to ensure good fruit with a dark red colour. The grapes are destemmed and crushed at the cellar. Cold maceration is applied for two days before fermentation to extract as much colour and flavour as possible.

葡萄在最佳成熟度下收获，以确保果实优质、颜色深红。葡萄在酒窖中除梗和压碎。发酵前进行两天冷浸，以尽可能多地提取颜色和香味。

After fermentation is started, the wine on the skins is left to ferment. During fermentation process the skins and must is continually mixed for optimum flavour and colour extraction as well as even fermentation.

发酵开始后，果皮上的葡萄酒开始发酵。在发酵过程中，果皮和葡萄汁必须不断混合，以提取最佳的风味和颜色以及均匀发酵。

After completion of the fermentation process the skins are pressed to obtain the dry wine. First fill and second fill French Oak barrels used for wood maturation.

发酵完成后，压制果皮，制成干葡萄酒。木材熟化第一泡和第二泡采用法国橡木桶。

TASTING: 品评:

Strong plum flavours with velvety tannins. Well structured, yet elegant and soft, medium-bodied with a fresh and superbly balanced finish.

浓郁的李子风味，柔和的单宁。良好的结构，优雅和柔和，中等浓度，新鲜和完美平衡的收尾

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