



Pinotage 2016

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| WINEMAKER | Abrie Beeslaar |
| COMPOSITION | 100% Pinotage |
| ORIGIN | Stellenbosch – single vineyard |
| AGE OF VINES | 23 year old bush vines |
| IRRIGATION | None – dry land vineyards |
| SOIL TYPE | Shale, Oakleaf and decomposed granite |
| YIELD | 5 tons per hectare |
| AGEING POTENTIAL | 15 to 20 years from vintage |

VINTAGE CONDITIONS

The cold weather arrived late, with below average rainfall resulting in low soil moisture and dam levels. The budburst period was very dry, placing a lot of strain on the vines and causing a reduction in the amount of berries per bunch and the resulting crop size. Very warm and dry during the harvest period, with minimal wind damage and disease.

VINIFICATION

Handpicked grapes were destemmed, sorted and fermented in open top fermenters at 28°C for 3 days. The skins were punched down by hand, every 2 hours during fermentation until the right amount of extraction was achieved. Malolactic fermentation and maturation took place for 20 months in 19 x 225L French oak barrels (50% new) and 2 x 225L American oak barrels.

TASTING NOTES

The nose is beautifully fragrant, filled with aromas of cherries, plums, dark chocolate and cinnamon spice. On the palate it is immensely dense, with a fresh acidity and beautiful fruit purity. The fine and delicate tannins add a majestic framework to facilitate graceful ageing over the next 20 years. Lingering notes of red fruits and cured meats complete a stellar wine.

ALC 14.50% | RS 2.8 g/l | TA 5.50 g/l | pH 3.60 | TOTAL SO2 100 mg/l