



Pinotage 2017

WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
ORIGIN	Stellenbosch – single vineyard
AGE OF VINES	24 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

One of the finest vintages in the Cape's modern history. A cool growing season, with big diurnal temperatures differences and no typical heatwaves. The cooler nights and slower ripening contributed to excellent colour, fresh acidity and great complexity in the wines. The dry conditions resulted in less disease and smaller berries with powerful fruit concentration.

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 30 x 225L French oak barrels (20% new) and 2 x 300L American oak barrels.

TASTING NOTES

Intense aromatics of cherries, plums, banana, boiled sweets, oak-derived notes of vanilla and spice, plus hints of tilled earth. The palate has great fruit density and extraction, with sweet fruit notes which are off-set by the grippy, yet fine tannins. Impeccable balance between oak and fruit defines a wine with savoury tones on the lengthy finish.

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