



## 2007 Pinotage

### Technical details:

Varietal:	100% Pinotage
Alcohol:	14,5%
Total acidity:	5,6 g/l
pH:	3,67
Residual sugar:	3,6 g/l

### Tasting notes:

Our Pinotage 2007 is a blend of two different vineyards on the farm. Block 31 is a traditional bushvine block with very low natural yields. Block 32 is a young block of trellised vines near the highest point of our farm (350m above sea level). I really like the combination of these two blocks in the final blend. The young trellised block is always packed with oodles of Pinotage fruit while the bushvine block gives lovely structure. Both blocks, like the rest of our vineyards, are dry land with absolutely no irrigation. Everything is hand picked and then very carefully selected after destemming and before crushing. We believe that the secret to our success in the cellar is with our extraction methods. We ferment in small four ton open stainless tanks. Extraction is done with intensive manual punch down technique. We very seldom ferment dry on the skins to prevent any dangerous unpolished tannins from unripe seeds. We will press as soon as we start to taste tannin. Fermentation is finished in stainless and then the finished wine is filled into French oak barrels (30% new) for malolactic fermentation. The wine is sterile filtered into bottle after 12–14 months of maturation. Deep, dark colour with typical Pinotage freshness. An explosion of fruit with some dry banana, raspberry and mulberry aromas well defined. Also hints of leather and spice. The palate is well defined with an array of fruit and gently supported with soft balanced tannin. Medium bodied with classy characteristics which do have the potential to develop over the next few years. Drink 2–7 years after the vintage.