



## 2011 Pinotage

### Technical details:

Varietal:	100 % Pinotage
Alcohol:	14%
Total acidity:	6,1 g/l
pH:	3,69
Residual sugar:	1,8 g/l

### Tasting notes:

We do have a very good reputation for producing outstanding Pinotages over the years. This new vintage is no exception. Made from two organically grown blocks on the farm, this wine is a true reflection of the outstanding terroir we have on our estate. Some years we do buy in small portions from some of our neighbours, but the 2011 is unique. It was a very small harvest with yields as low as 15 hl per hectare. Good growing conditions produced extremely small concentrate berries which is ideal for our style. Both blocks have no irrigation and are bush vines. We are not trying to make a blockbuster, but we try to have something more elegant, drier and with moderate alcohol and very little wood. We are really looking towards Burgundy for our inspiration. The grapes are handpicked, usually first week in February. We make use of sorting after the destemmer but before crushing. Everything is fermented in small open top stainless steel fermentation vessels. Some tanks will be cooled and some whole bunches might be added to enhance varietal character in some years. A 3-4 day pre-cold soak can also be allowed if we find this necessary. We make use of two selected yeast strains to start fermentation. Fermentation temperatures are allowed to go to around 32 °C. Skin contact is usually around 3–5 days before fermenting wine and skins are separated. Press juice is added back and the end of fermentation will be in tank. MLF bacteria are added and malolactic fermentation will last 2–4 weeks. The wine is matured in barrels (100% one cooper) for 12 months. Usually we allow for 20% new wood. The wine is sterile bottled in June. Deep dark colour. Explosion of fruit with crushed berries, spice and some forest floor characteristics. Medium bodied with a perfect balance between oodles of fruit and soft slippery tannins. Great depth and complexity with enough structure to last 4–10 years after vintage.