



2012 Pinotage

Technical details:

Varietal:	100 % Pinotage
Alcohol:	14%
Total acidity:	5.0 g/l
pH:	3.52
Residual sugar:	1.7 g/l

Tasting notes:

This wine is made from low yielding “bush vine” vineyards. We have naturally very low yields in these blocks and especially in this dry vintage we could only manage to get 20 hl per hectare. This is extremely low, but you must remember we do not have irrigation, we farm everything organically and we are only focused on quality. Vintage 2012 in general was a very good vintage for us and this wine is just an example of this classic vintage. We pick everything by hand. Early as possible to escape the heat that we do get in Stellenbosch during early February. The goal is to show more of the Pinot Noir characters in this traditional South–African grape. After very carefully destemming and slow sorting, the mash is gently moved to small 4 ton open top fermentation vessels. Some whole bunches in some vintages are used to add some extra fruit and to soften the tannins. A pre – cold soak for 2–3 days before fermentation can also be used for this very fast fermenting grape varietal. We do inoculate with 2 different yeasts to give us a complete trouble-free fermentation. Pinotage is a very difficult grape to work with. Skin contact is as short as possible and the wine will be pressed and removed before fermentation is finished. After malolactic fermentation the wine is racked and moved to 100% Francois Frères barrels for 12 month ageing. We like to show more Pinot Noir and fresh fruit in the end product and therefore we use only 20% new oak for this wine. Good intense red colour. You can almost see the freshness in this wine’s colour. Hints of wild berry, spice and some ginger on the nose. Good complexity with oodles of fruit on a medium bodied palate. Good length, with some oak evident, but with enough structure and personality to age beautifully. Drink 2–15 years after vintage.