

# PINOTAGE 2012

WINEMAKER:	Abrie Beeslaar
VARIETIES:	100 % Pinotage
ORIGIN:	Simonsberg, Stellenbosch
CLIMATE:	Long, cold and wet winter with a slow steady ripening period.
AGE OF VINES:	Up to 61 year old bush vines.
IRRIGATION:	None – dry land
SOIL:	Decomposed granite and Hutton soils.
YIELD:	5.5 tons/ha – 3575 lit./ha
VINIFICATION:	Fermentation took place in open concrete fermenters @ 28°C. Cap was punched manually every 2 hours and was the juice drawn off the skins after 3 days.
PRODUCTION:	80 000 Bottles
PRODUCT DESCRIPTION:	A complex wine with red fruit flavours. Big, elegant and ripe tannin structures. Will over time show more secondary and forest floor characteristics.
MATURATION:	Matured for 16 months in 75% new 225 lit. French and 25% 2 <sup>nd</sup> fill.
POTENTIAL:	Can under decent conditions mature for at least 20 years.
FOOD SUGGESTION:	Red meat or spicy Asian style dishes when young. Better with lamb or mutton when older.

## CHEMICAL ANALYSIS:

ALCOHOL	FREE SO <sub>2</sub>	TOTAL SO <sub>2</sub>	PH	T/A	R/S	V/A
14.5	51	98	3.68	5.7	1.7	0.67