

FACT SHEET



PINOTAGE 2013

WINEMAKER: Abrie Beeslaar

VARIETIES: 100 % Pinotage

ORIGIN: Simonsberg, Stellenbosch

CLIMATE: Cold and wet winter with some warmer days during picking season.

AGE OF VINES: Up to 62 year old bush vines.

IRRIGATION: None – dry land

SOIL: Decomposed granite and Hutton soils.

YIELD: 5.0 tons/ha – 3250 litre/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: 75 000 Bottles

PRODUCT DESCRIPTION: A complex and fruity wine with red and black fruit flavours when young. After some bottle age this wine will start to show some farmyard, earthy and forest floor characteristics.

MATURATION: Matured for 16 months in 75% new 225 lit. French and 25% 2nd 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 matured.

CHEMICAL ANALYSIS:

| ALCOHOL | FREE SO ₂ | TOTAL SO ₂ | PH | T/A | R/S | V/A |
|---------|----------------------|-----------------------|------|------|-----|------|
| 14.7% | 48 | 102 | 3.61 | 5.76 | 2.3 | 0.75 |