

False Bay

Pinotage

2013

This wine is as elegant as Pinotage can be! Rich and soft with spicy red fruits on the nose. Well balanced and rounded, it reveals juicy fruit on the palate, with soft tannins tempered by French oak ageing for 8 months. This wine is an easy drinking crowd-pleaser and the perfect match for a pork belly dish or barbecued meats.



IT'S REALLY ALL ABOUT THE VINEYARDS

Extensive experience in working with the Pinotage grape, provided us with the knowledge to bring out the best in the varietal by relying on low yielding, old, untrellised bush vines. This approach seems to change a grape that is more beast than beauty into something extraordinary. We know that Pinotage will never be a sleek, suave international showstopper, but for us it is a proudly South African varietal that allures with an authentic, earthy flavour like no other grape. Our stunted plantings, reminiscent of twisted bonsai trees, seriously deliver on greatness - fruit so dense that it needs the tough love of open top fermenters to dispel the volatile esters. Since there is no Old World style to emulate, our journey with Pinotage thus far, has been quite an adventure.

The grapes for our False Bay Pinotage, stem from 30 year and older, unirrigated bush vines in the warmer Paarl region. What attracted us to these vineyards were the very small berries brimming with fruit concentration.

A GENTLE HAND

As with all the reds in the False Bay Range, native or wild yeasts were allowed to complete the fermentation process. After de-stemming, berries were fermented in stainless steel tanks. From the onset of fermentation, we racked all the juice from the skins, once a day. It was then pumped back over the skins after an hour. This was combined with a pump-over, once a day, until fermentation was complete. Fermentation took place at temperatures of 26°C to 30°C (at the height of fermentation). The wine was drained from the skins after fermentation had completed. No press juice was added to the wine. The wine was then aged in large oak vats for 8 months, which tempered the Pinotage tannins, as it allows slow oxygen ingress resulting in a more elegant wine.

AND A FEW PRAYERS TO MOTHER NATURE: THE 2012/13 GROWING SEASON

The wind picked up during flowering time which delivered lower yields, showing great concentration and complexity. Ideal weather conditions during the harvest season - moderate day temperatures, cool night temperatures, no prolonged rain or heat waves – had a positive impact on the grape quality and imparted good colour on the reds and lovely acidity on the whites, with balanced flavours.

THE NUMBERS

Alc 14%
TA 5.1 g/l
pH 3.6
RS 2.2 g/l