



## 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 60 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
- 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.
- AGING POTENTIAL:** Can, under decent conditions, mature for at least 15 years.
- FOOD SUGGESTION:** Red meat or spicy Asian style dishes when young. Better with lamb or mutton when matured.

### CHEMICAL ANALYSIS:

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