

## Boland Winemakers Selection Pinotage 2002

Concours Mondial de Bruxelles â€” Great Gold Medal

Vinales International, Paris â€” Gold

Veritas 2004 - Double Gold

Michelangelo International Wine Awards 2004 - Sue van Wyk Pinotage Winner

This full bodied wine boasts with a intense dark purple colour. It shows a complexity of banana, plum and chocolate flavours on the nose while showing berry flavours on the palate. Wood flavours are well integrated and compliments the soft tannins that feels like velvet on your tongue. This wine finishes with a full, lingering aftertaste.

**variety :** Pinotage | 100% Pinotage

**winery :** Boland Cellar

**winemaker :** Altus le Roux & Team

**wine of origin :** Coastal

**analysis :** alc : 16.39 % vol rs : 2.4 g/l pH : 3.78 ta : 5.8 g/l

**type :** Red **style :** Dry **body :** Full **wooded**

**pack :** Bottle

Concours Mondial de Bruxelles â€” Great Gold Medal

Vinales International, Paris â€” Gold

Veritas 2004 - Double Gold

Michelangelo International Wine Awards 2004 - Sue van Wyk Pinotage Winner

### in the vineyard : Origin of the grapes

On the plains between the Paardeberg and Paarl Mountain in the deep nutritious shale soil of the Swartland soil formation grows a vineyard that produces grapes with exceptional flavour that is used for this wine. This well balanced wine originates from a single 9 year old vineyard planted 135m above sea level at the foothills of the Paardeberg mountain range. This cool east-facing slope receives full morning sun with very little late afternoon sun which is ideal for this vineyard.

### Viticulture

The deep well drained and well aerated shale soil allows roots to penetrate deep for optimal nutrition and moisture. This vineyard is irrigated as required and this requirement is twice per week. Vines are trellised on a 5-wire Extended Perold system with movable wires and are carefully spur pruned and manipulated by specialized canopy management techniques to utilize the African sun optimally for the production of its intense colour and fruity flavours. Grapes are thinned to ripen as evenly as possible for best results and yields 8 tonnes to the hectare.

**about the harvest:** The grapes were carefully handpicked in the first week of February at optimum flavour, colour and tannin ripeness.

**in the cellar :** Grapes were de-stemmed, crushed and cold macerated for  $\hat{\pm}$  four days at  $12^{\circ}\text{C}$  before the start of alcoholic fermentation. The natural grape flavours were harnessed through a process of natural fermentation, rather than adding yeast to the crushed grapes. Fermentation took place between  $16^{\circ}\text{C}$  and  $25^{\circ}\text{C}$  to contain the fruity flavours. To cool down the skin cap and get optimal extraction of fruity flavours and colour from the skins, regular pump-overs and macro-oxidation was administered. Extended maceration after fermentation was allowed. The wine underwent 100% Malo-Lactic fermentation in new French oak barrels in which it was matured for a sixteen months.

