

Jacobsdal Pinotage 2002

Veritas 2005 - Bronze

Colour: Deep ruby red

Bouquet: Ripe plum and cherry flavours with subtle oak spices .

Taste: Medium bodied with succulent fruity flavours some tannins and a lingering memorable finish .

He suggests drinking it with game casseroles, red meat dishes, robust cheeses or chocolate.

variety : Pinotage | 100% Pinotage

winery : Jacobsdal Estate

winemaker : Cornelis Dumas

wine of origin : Stellenbosch

analysis : alc : 13.85 % vol rs : 3.0 g/l pH : 3.59 ta : 6.0 g/l

type : Red wooded

pack : Bottle

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in the vineyard : The grapes for this wine were sourced from dryland bush vines, established 140 metres above sea level. Facing south-west, the vineyards are established in sandy, loamy soils with a yellow clay substructure, ensuring good drainage and water retention. They were between 25 and 35 years old at the time of harvest.

about the harvest: Grapes were hand-harvested in mid-February, when fully ripened, at 24 - 25° Balling, with an average yield of five tons per hectare.

in the cellar : The juice was given four to five days skin contact and the free run juice was fermented in open tanks. Fermentation occurred spontaneously from natural yeast cells on the grape skins. It allows for subtler but deeper flavours where tannins are less evident.

The cap was regularly punched under by hand for maximum extraction of colour, flavour and tannins. Fermentation was completed in closed tanks and after spontaneous malolactic fermentation, the wine was racked from the lees and matured in small French wood for 12 to 18 months before the final blend was made up.

