

Jacobsdal Pinotage 2003

Colour: Deep ruby red.

Bouquet: Aromas of fruit with hints of delicate oak spices.

Taste: A medium to full-bodied youthful wine with succulent fruit and an elegant tannic structure.

Serve 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 : 14.5 % vol rs : 2.3 g/l pH : 3.66 ta : 5.9 g/l

type : Red wooded

pack : Bottle

in the vineyard : The grapes were sourced from dryland bush vines, established 140m above sea level. Facing south-west, the vineyards grow 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 harvested by hand between 24° and 25° Balling in February, when fully ripened, with an average yield of five tons per hectare.

in the cellar : The juice was given four to five days skin contact, fermenting in open tanks. Fermentation was allowed to start 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 down manually 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.

