

## Jacobsdal Pinotage 2004

Colour: Deep, ruby garnet.

Bouquet: Plum and cherry with subtle oak, smoke and vanilla spice.

Taste: Mulberry, raspberry fruits and hints of smoke and cedar. No rough edges with the fruit fresh, succulent with great tannin-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 : 14.56 % vol   rs : 2.5 g/l   pH : 3.66   ta : 5.5 g/l

**type** : Red   **wooded**

**pack** : Bottle   **closure** : Cork

Absa top 10 - Finalist

**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.

