

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 :

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

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 24Â° and 25Â° 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 daysâ€™ skin contact fermenting in open tanks. Fermentation occurred spontaneously from natural yeast cells on the grape skins. This procedure has been a trade mark in the making of their wines for many years and allows for more subtle and deeper flavours with tannins less astringent.

The cap was regularly punched down by hand for maximum extraction of colour, flavour and tannins. The wine was separated from the skins with the skins pressed lightly. Press wines were added to some the juice. Following spontaneous malolactic fermentation, the wine was racked from the lees and matured in small French oak barrels for a period of 15 to 18 months before the final blend of the different barrels was made up.