

The Winery of Good Hope Pinotage 2007

By handling the grapes and the ferment as we did, we were able to focus on all the good aspects of Pinotage's heritage into the bottle (cherry fruit related to Pinot, spiciness related to cinsault) and avoid all of those that have so often made Pinotage infamously awful. Using free-run juice only is reflected in the red cherries, violets and juicy palate, which finishes with balance, length, a touch of minerality and some really funky spice. Definitely a Pinotage you can drink a bottle of on your own. Even slightly chilled. Now we're hooked, we'll be making a lot more like this...

variety : Pinotage | 100% Pinotage

winery : The Winery of Good Hope

winemaker : Team Effort

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 1.8 g/l pH : 3.8 ta : 4.9 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Screwcap

in the vineyard : The 2007 vintage was characterised by a heat-wave at the end of January, hitting temperatures over 40 degrees. It was important to retain natural acidity without the sugars going through the roof. Quite a balancing act in fact. The result turned-out to be a combination of extremely healthy fruit and beautiful, balanced flavours.

These grapes are entirely from a single block of vineyards on the Helderberg Mountain at the heart of the estate on which we are based in Stellenbosch. The vines are over 30 years old and are of an age that allows for spice and fruit to impact on equal terms. Green harvest thinning was carried-out sufficiently early in the growing cycle, allowing for focused development of a smaller yield (+/- 40 hl / ha). At harvest, all grapes were hand-picked into small lug-bins, before being hand-sorted.

