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Stellenrust JJ Handmade Wines Picalot 2006



The JJ Handmade wines range forms part of a special boutique range of wines under the Stellenrust estate label, with the focus on making wines in the age-old French methods with no machinery involved in production - hence the name 'handmade wine' – an exclusive trademark to Stellenrust. The name Picalot refers to the blend: 'Pi' for 42% Pinotage, 'ca' for 31% Cabernet Sauvignon and the 'lot' for 27% Merlot.

This wine offers has quite a funky character - milky spice, rich plum with cedar and tobacco space. Long finish of succulent ripe fruit.

This Picalot will complement North Indian Curries or other spicy dishes well; the Pinotage evident enough to balance strong food flavours.

variety : Pinotage | 52% Pinotage, 28% Cabernet Sauvignon, 20% Merlot
winery : Stellenrust Wine Estate
winemaker : Tertius Boshof
wine of origin : Stellenbosch
analysis : **alc :** 13.67 % vol **rs :** 2.2 g/l **pH :** 3.39 **ta :** 6.2 g/l **va :** 0.7 g/l **so2 :** 95 mg/l **fso2 :** 37 mg/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

2008 IWSC - Silver Medal
2008 Veritas Awards - Silver Medal

In 2003 we converted an old dairy into a boutique cellar where winemaking works on a gravity enabled process – the grapes come in at the top of the cellar – get crushed with wooden stomps by the women on the farm. Then it ferments naturally at the top of the cellar, where after it flows down with gravity into the second fermentation tank and then eventually with gravity into the barrels at the bottom of the cellar.

In 2004 Stellenrust put an international trademark on Handmade Wines – meaning wines produced without any machinery and in limited amounts.

in the vineyard : The vines used for this wine are a combination of Pinotage bushvine from our Bottelary property, and trellised vines from both the Helderberg and Bottelary farm.

about the harvest: Grapes are picked between 24 to 25° Balling.

in the cellar : NO crushing of the grapes are allowed. It is inoculated with French yeast strains and allowed to ferment as whole berries with regular punch downs for 10 days on the skin. The wine is then drained from the skins through a gravity drip system to the bottom of the cellar where the barrel room is. Here it finishes malolactic fermentation and ages for about 12 months in 100% French oak, whereafter it is blended and put back into the barrel for another 6 months.