

## Welbedacht Barrique Select Pinotage 2007

2007 Juliet Cullinan Wine Connoisseur's Awards - First: Pinotage

2007 International Swiss Air Lines Awards - Bronze Award

Dark with vibrant violet tinges, a fusion of freshly picked redberries, showing intense cherry and raspberry interlaced with sweet oak aromas of vanilla, cocoa and smoked meat. The palate is rich and ripe followed by a delightful lingering sensation of cherry, dark chocolate, cinnamon and crushed black pepper.

Intense but elegant, the wine has a firm structure with a superbly long finish. The balance of this wine allows us to enjoy its current flirtatious liveliness, but will soften pleasurably over the next five years.

**variety** : Pinotage | 100% Pinotage

**winery** : Schalk Burger & Sons

**winemaker** : Matthew Copeland

**wine of origin** : Coastal

**analysis** : alc : 13.87 % vol   rs : 4.1 g/l   pH : 3.72   ta : 4.4 g/l   va : 0.61 g/l

**type** : Red   wooded

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

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**ageing** : Enjoy now or over the next five years.

**in the vineyard** : 2006 was a year of low yields and even lower rainfall. Fortunately these grapes originate from an old block of bush vines situated on one of our highest, coolest slopes. The vines are therefore well adapted to these conditions. Couple that with the fact that Pinotage generally comes in quite early, before any major water stress can occur, and you've got the makings of an exceptional year.

**about the harvest**: Low yields of 6 tons per hectare, picked at an optimal ripeness of 24.5° Balling gives the wine an exceptional colour intensity, great body and an acceptable alcohol level of just under 14%.

**in the cellar** : At Welbedacht we're serious about Pinotage and don't follow convention. After the grapes have been hand selected in the vineyard, the whole grapes are then chilled in our pre-cooling room for at least 24hrs before being gently de-stemmed and crushed.

The crushed grapes are then allowed to cold soak for two days before being inoculated with a pure yeast culture. The grapes ferment at high temperatures of up to 31° C, which promotes maximum extraction of colour and structure. This practice also allows any excessive alcohol to evaporate. During fermentation the grapes are "punched down" regularly by hand.

Fermentation is completed on the skins and once drained the skins are pressed in a traditional wooden slat basket press. The juice is now wine and is allowed to settle in stainless steel tanks before being inoculated with malo-lactic bacteria and transferred directly to barrel, where malo-lactic fermentation takes place. The wine is further matured for 16months in small oak barrels before final blending and bottling.

All grapes come from the farm and we can truly say that the wine is grown, made, matured and bottled at Welbedacht.