

## Jacobsdal Pinotage 1996

The wine has typical varietal aromas with dominant full-ripe blackberry flavours on the nose underlined by elegant wood spice. On the palate it displays complex berry and plum flavours with delicate toasted oak in the background.

**variety :** Pinotage | Pinotage

**winery :** Jacobsdal Estate

**winemaker :** Cornelis Dumas

**wine of origin :**

**analysis :** alc : 13.08 % vol    rs : 3.7 g/l    ta : 5.9 g/l

**pack :** Bottle

ABSA Top Ten Pinotages - 1997 & 1998  
Veritas Double Gold in 1998 for the 1995 vintage.

**in the vineyard :** The pinotage vineyards were between 20 and 30 years old during the vintage year. The vineyards face southwest and were established in soil with a sandy/loam structure with yellow clay as basis. These soils have good drainage and water retention properties which allow the grapes to be produced under complete dryland conditions.

**about the harvest:** The grapes were picked by hand at about 23Å° Balling between 5 and 19 February. The average yield was 7 tons per hectare.

**in the cellar :** The juice received skin contact for 4 to 5 days and fermented naturally in open tanks. The skins were regularly mixed with the juice using long wooden poles with cross bars. When the sugar level was around 8 to 10Å° Balling the juice was separated from the skins and only free-run juice was used. Fermentation was completed in closed tanks and after secondary malolactic fermentation the wine was racked from the lees. The young wine was matured in small casks of French oak for 12 months.

