

## Foot of Africa Pinotage 2009

The wine shows a deep red colour with intense plum, mulberry and black fruit flavours. The portion that was aged in French oak barrels adds a soft complexity with well integrated firm tannins.

**variety** : Pinotage | 100% Pinotage

**winery** : Kleine Zalze Wines

**winemaker** : Johan Joubert

**wine of origin** : Coastal

**analysis** : alc : 14.0 % vol   rs : 3.2 g/l   pH : 3.63   ta : 6.12 g/l

**type** : Red   **wooded**

**pack** : Bottle   **closure** : Screwcap

**in the vineyard** : The grapes were harvested from two blocks in the Stellenbosch and Durbanville regions.

**about the harvest**: Picking took place at sugar levels of 24°- 25° Balling with optimum ripeness to bring out only the soft, ripe tannins of Pinotage grapes. The crop yield varied between 6 – 9 tons per hectare from bush vine and trellised grapes.

**in the cellar** : After picking, the grapes underwent 3 - 6 days of cold maceration in the tanks. After inoculated with selected yeasts, the juice was regularly pumped over for colour and soft phenol extraction. Fermenting dry, 100% of the blend went through malolactic fermentation in third fill barrels, where the wine remained for 9 months.



### Kleine Zalze Wines

Stellenbosch

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