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Stellenrust JJ Handmade Wines Picalot 2007

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 summer sun and ripe berries and cherries on the nose – the palate shows 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 : Helderberg & Bottelary
analysis : **alc :** 14.0 % vol **rs :** 3.5 g/l **pH :** 3.48 **ta :** 6.2 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

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 25º 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.