

Longridge Pinotage 1998

Pinotage, a varietal created in South Africa, combines the robust growth of Cinsaut (also known as Hermitage) with the full bodied, complex flavors of Pinot Noir. White pepper and ripe plums support the bold structure and long, defined finish, showcasing the potential of South Africa's unique varietal.

variety : Pinotage | Pinotage

winery : Longridge Wine Estate

winemaker : Ben Radford

wine of origin : Stellenbosch

analysis : alc : 13.7 % vol rs : 2.48 g/l pH : 3.69 ta : 6.09 g/l

pack : Bottle

Silver - Concours Mondial (Brussels, Belgium)

ageing : Ideally 10 to 15 years from date of harvest but can be drunk earlier.

in the vineyard : The Helderberg ward is slightly cooler during the ripening period and receives 70mm less rainfall annually than Stellenbosch. Proximity to ocean: 5km, therefore the cool southeasterly winds reduce the temperature, which creates favourable growing conditions for the fruit.

Escourt - sandy soil with a clay layer at the bottom, which acts like a sponge, absorbing moisture and releasing water when rain is minimal. Vine age between 15 - 20 years.

The grapes for this Pinotage were selected from a single vineyard of low yielding 15 year-old bushvines perched high on the foothills of the Helderberg mountains. Organic mulching covered the soil to retain moisture. Fibre within the mulching added structure and nutrients to the soil. Yield of 4 to 8 tons per hectare.

about the harvest: Grapes were harvested in the first two weeks of February 1998. Picked at 24,5° Balling.

in the cellar : The fruit was harvested when evenly ripe to eliminate the bitter components found in green berries and seeds. Bunches were destemmed and underwent cold maceration prior to fermentation in stainless steel tanks. Fermentation occurred at 27 - 30° C followed by 5 days post fermentation maceration, thereby aiding the elimination of metallic and bitter characteristics often found in old-style Pinotage.

The wine spent 14 months in new French and American oak barrels where malolactic fermentation occurred. Light fining with egg whites was carried out prior to bottling. Neither filtration nor cold stabilisation were undertaken in order to preserve the wines inherent complexity.

Maturation for 14 months in French (40%) and American (60%) oak barrels.

