

Springfontein Jonathan's Ridge Pinotage 2008

The deep, rich, purple colour already gives one a hint of its big, round structure by just looking at it. The plummy and cedar nose tells a story of 100% phenolically ripe grapes. Although spicy with cassis on the palate, the wine also reminds one a bit of Pinot noir... Maybe the limestone soil is bringing some credit to one of its original parents...?

variety : Pinotage | 100% Pinotage

winery : Springfontein Wine Estate

winemaker : Christo Versfeld

wine of origin :

analysis : alc : 14.8 % vol rs : 3 g/l pH : 3.69 ta : 6 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

ageing : Up to 8 years after vintage if cellared correctly.

in the vineyard : Rootstock: Paulsen and Richter 99

Age of Vines: 7 years old

Irrigation: Micro sprinkler

about the harvest: Picking date: 26.02.2008

Yield: 7 tons / ha

in the cellar : Description: The grapes were harvested and hand sorted before it was cold soaked for 2 days before inoculating it with yeast for fermentation. The wine spent 5 days on the skins before being pressed and filled to barrels to undergo Malolactic fermentation. The wine was racked after Malolactic fermentation and filled back to barrels to mature for another 19 months before bottling.

Fermentation temperature: 22 to 29°C

Yeast: N96

Malolactic fermentation: 100%

Wood ageing: 20 months in 100% new small French oak

Bottling date: 29.10.2009

Production: 3186 bottles

