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False Bay Pinotage 2010

Spicy berry fruit with hints of chocolate. Soft juicy fruit on the palate shows hints of black berries and plums.

Complements Cape Malay dishes and beef casserole.



variety : Pinotage | 100% Pinotage
winery : Waterkloof
winemaker : Werner Engelbrecht
wine of origin : Western Cape
analysis : **alc :** 13.0 % vol **rs :** 3.36 g/l **pH :** 3.62 **ta :** 5.99 g/l
type : Red
pack : Bottle **closure :** Cork

in the vineyard : **Vineyards**
Extensive experience in working with the Pinotage grape, provided us with the knowledge to bring out the best in the varietal by working with low yielding, old, untrellised bush vines. This seems to change a grape that is more beast than beauty, into something special. Those stunted plantings that look like twisted bonsai, proved to have the stuff of greatness. Fruit so dense that it needs the tough love of open fermenters to dispel the volatile esters. This wine was the result of very small berries with a great degree of concentration.

The 2009/10 Growing Season
After a very cool 2008/09 growing season, the 2009/10 vintage was one of the most difficult in years. Strong winds of up to 120 km/h and rainstorms at the end of October were some of the climatic factors we had to battle with during spring. The wind created havoc right through the season, blowing off shoots and reducing the yield significantly. Cool weather prevailed through spring into late February 2010 and had a positive influence on the quality of the grapes.

about the harvest: The grapes were harvested at 24° Balling.

in the cellar : As with all the reds in the False Bay range, native or 'wild' yeasts were allowed to complete the fermentation process. After de-stemming, berries were fermented in stainless steel tanks; with the onset of fermentation, pump-over's took place 3 times per day, which ensured the extraction of colour and tannins. Towards the end of fermentation, the number of pump-overs was reduced to ensure that no harsh, dry tannins were extracted. Fermentation took place at temperatures of 26 to 30°C at the height of fermentation. The wine was drained from the skins after fermentation was complete, and no press juice was added to the wine. The wine was aged in large oak vats for 8 months, which tempered the Pinotage tannins and added more complexity.