

Simonsvlei Ja-Mocha Pinotage 2010

JaMocha originated from the Coffee and Chocolate connection associated with this wine. Its a well balanced fruity wine with expressing overtones of dark chocolate and toasted coffee beans.

Enjoy with game fillet/steak barbeques, healthy vegetarian dishes, Thai/Indian Cuisine but also nice on its own.

variety : Pinotage | 100% Pinotage

winery : Simonsvlei Winery

winemaker : Ryan Puttick

wine of origin : Western Cape

analysis : alc : 14.27 % vol rs : 3.23 g/l pH : 3.66 ta : 5.81 g/l so2 : 48 mg/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

in the vineyard : All the vineyards are bush vines, which are not irrigated. Vineyards are on the warmer north and north westerly slopes. Basic canopy and crop management.

about the harvest: Harvest date beginning February.

YIELD: 8t/ha

BALLING AT HARVEST: 24-25.5°B

in the cellar : Fermented on skins and french oak staves for 7-12 days after which the skins are pressed and the wine is inoculated with malolactic bacteria to initiate melolactic fermentation. On completion of malolactic fermentation the wine is matured on French oak for 3 – 4 months. Thereafter the wine is filtered and stabilized prior to bottling.

