

Stanford Hills Jacksons Pinotage 2009

Colour: Vibrant ruby with a purple rim

Nose: Sweet spices, plums and mulberries with hints of vanilla

Palate: Full juicy red fruit entry with plums following from the nose. Spices, sweet cinnamon with a peppery finish. Fruit is well balanced by ripe tannins and judicious wooding.

Roasts, venison, rich meat dishes and flavourful casseroles.

variety : Pinotage | 100% Pinotage

winery : Stanford Hills Estate

winemaker : Peter Kastner

wine of origin : Walker Bay

analysis : alc : 14.72 % vol rs : 2.1 g/l pH : 3.5 ta : 5.1 g/l fso2 : 23 mg/l

type : Red

pack : Bottle **closure** : Cork

4 Stars in John Platter Guide

in the vineyard : Cultivar: 100% Pinotage

Region: Walker Bay

Appellation: Stanford

Irrigation: None

Trellis System: Vertical shoot positioning

Soil: Clay & "Koffieklip" (Laterite)

Climate: Cool with winter rainfall

about the harvest: Type: Hand picked

Date: 26 Feb 2009

Yield: 6.5t/ha

in the cellar : Winemaker: Peter Kastner

Consultant: Niells Verberg

Grapes were hand selected, crushed and allowed 2 days cold maceration before yeast inoculation (NT50 & Maurivin B). Fermentation was done in small bins, punched down four to five times daily. Fermented between 22 & 30°C until dry on skins. Malo-lactic fermentation completed in tank before racking to 25% new French and Hungarian oak.