

Naledi Pinotage 2009

Dark brooding fruit, sweet-perfumed black cherries, truffle and spice on the nose. Rich, expansive and smooth texture with a long fruit laden finish completing with mouth watering tannins. A fine example of one of South Africa's top 10 Pinotage wines for 2011.

Ostrich steak with a blackcurrant sauce, roast turkey with sweet onion sauce, roasted lamb shank.

variety : Pinotage | 100% Pinotage

winery : Savanha

winemaker : Johan Jordaan

wine of origin : Paarl

analysis : alc : 15.0 % vol rs : 2.3 g/l pH : 3.62 ta : 5.8 g/l

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

pack : Bottle **closure :** Cork

International Wine Challenge 2012 - Commended

Decanter World Wine Awards 2012 - Silver Medal

in the vineyard : Trellised, 11 year-old vines planted on south-east facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 tons per hectare.

Terroir

Average Temperature: Winter 14°C; Summer 21°C

Annual Rainfall: 650 mm

Proximity to Ocean: 45 km

Decomposed granite with claylike subsoil.

about the harvest: Grapes were hand harvested.

in the cellar : The grapes were transported in 8kg lug boxes and pre cooled. Destemming was done and the grapes were meticulously sorted to get rid of unwanted sizes and colour. Fermentation took place in open-top oak barrels and stainless steel tanks. Free run juice was transferred to a combination of 300 litre French- and American oak barrels for 14 months in total. Careful selections were made per barrel to ensure a rich, rewarding Pinotage wine that will stay in the memory long after the taste has gone.

Winemaker

Cellar Master: Frans Smit

Winemaker: Johan Jordaan

