

## Fantail Pinotage 2009

This is an elegant wine with flavours of strawberries and raspberries and a hint of spice on the nose. These flavours follow through onto a fruity palate that finishes with rounded fruity tannins.

**variety** : Pinotage | 100% Pinotage  
**winery** : Morgenhof Wine Estate  
**winemaker** : Jacques Cilliers  
**wine of origin** : Stellenbosch  
**analysis** : alc : 14.92 % vol    rs : 2 g/l    pH : 3.75    ta : 5.6 g/l  
**type** : Red    **style** : Dry    **wooded**  
**pack** : Bottle    **closure** : Cork

**in the vineyard** : Appellation: Stellenbosch

Service Area: Pinotage    3.18 hectares

### Terroir

The Pinotage vineyard is planted on N-NW facing slope at 180-200 metres. The soil on all these blocks varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 15% - 20%

Trellising: Bush vines

Density/Block: 3 396 vines per hectare

Soil Preparation: Mechanical preparation and adjusting of the pH with lime.

**about the harvest**: By hand in picking baskets which get tipped in bins for transport to the cellar.

Date of Ripening: Pinotage 02/02/2009; 10/02/2009.

**in the cellar** : Basic Cellar Procedures

Receiving of grapes during the day. Crushing and de-stemming and the mash is pumped to Marionette fermentation tanks. The mash was cold soaked for 3 days before spontaneous fermentation of the juice started. Commercial yeast was added half way through fermentation. Fermentation took place at 28° - 34° C.

Pump-Overs: Aerated pump-overs 6 times per day with aeration moving one times the volume of the tank with every pump-over.

Maceration: 6 days

Press: Bucher Pneumatic press. Wine from pressed skins was kept separately from the free run wine.

Malolactic Fermentation: Malo-lactic fermentation was done in 100 % barrels.

Maturation: 10 Months in French oak barrels.

Bottling: 11/02/2011

