

## Southern Right Pinotage 2010

Southern Right is re-defining Pinotage with this intense classically styled, clay-grown wine, packed with complex berry fruit, beautiful tannins and subtle wood spice. Full ripeness and the longer hang-time afforded by cooler sites, combined with the complex, more classic fruit aromas and structure resulting from clay-rich soil, make this wine a highly individual expression of South Africa's unique grape variety.

**variety :** Pinotage | 94.2% Pinotage, 1.4% Cabernet Sauvignon, 2.2% Cabernet Franc, 1.4% Malbec, 0.8% Syrah

**winery :** Southern Right

**winemaker :** Hannes Storm

**wine of origin :**

**analysis :** alc : 13.72 % vol    rs : 2.54 g/l    pH : 3.45    ta : 6.3 g/l

**type :** Red    **wooded**

**pack :** Bottle    **closure :** Cork

**in the vineyard :** The average of the maximum temperatures for the season - December, January, February, March was almost exactly equal to our long term average of 25 Centigrade, making 2010 essentially the same as 2009 and cooler than 2005 and 2003. Higher than average rainfall through winter and up to veraison, followed by lower than average rainfall until the end of harvest, contributed to easy, extremely healthy ripening. 2010 was a short, logistically challenging harvest (due to simultaneous ripening) with low yields, wonderfully high natural acidity and dense, complex, concentrated fruit flavours. Like 2009, another excellent vintage.

Soil: Low-vigour, stony, clay-rich, shale-derived soil.

**about the harvest:** Yield 6.41 tons/ha, 44.8 hl/ha

**in the cellar :** Barrel Maturation: 100%

Barrel Aging: 10.5 months - 1st fill 32%; 2nd fill 52%; 3rd fill 16%

Wooding: 100% 228 litre French Oak Barrles - Alliers 65%; Other Tight Grain 35%

French Coopers: Francois Freres 58%; Mercurey 29%; Billon 7%; Ermitage 7%

Malolactic: 100%

Production: 3490cases

Release Date: December 2011

10% Natural HRV endemic strain propagated by ARC

Rough Filtration only

