

Jacobsdal Pinotage 2009

Colour: Dark ruby with light edges.

Bouquet: An abundance of prunes, plums and cherries with a slight farmyard character and faint wood spice aromas in the background.

Taste: Rich and full-bodied with a harmonious fruit/acid balance and a slight tannic finish.

Serve with game casseroles, red meat dishes, robust cheeses or chocolate.

variety : Pinotage | 100% Pinotage

winery : Jacobsdal Estate

winemaker : Cornelis Dumas

wine of origin : Stellenbosch

analysis : alc : 14.80 % vol rs : 2.96 g/l pH : 3.56 ta : 5.73 g/l

type : Red **style** : Dry **body** : Full **taste** : Fragrant **wooded**

pack : Bottle **size** : 0 **closure** : Cork

in the vineyard : Background

Jacobsdal is situated between Stellenbosch and Kuils River on the slopes of the hills overlooking False Bay which is a mere ten kilometres away. The Dumas family has been making wine on the estate for three generations. The present farmer and winemaker on the family-owned estate are Cornelis and his son Hannes. The estate is 260 hectares in size, of which 92 hectares are planted with vineyards. Grown as bush vines, the crop is limited by extensive pruning, making it possible to produce quality grapes under absolute dryland conditions.

At Jacobsdal something of the "Old World" lives on. Here wine farming is a creative act, and dedication to soil and vine a way of life. Wine is made with minimal intervention using traditional French techniques.

Vineyard Location

The grapes were sourced from dryland bush vines, established 140m above sea level. Facing southwest, the vineyards grow in sandy, loamy soils with a yellow clay substructure, ensuring good drainage and water retention. They were between 27 and 37 years old at the time of harvest

Viticulturist: Bennie Liebenberg

about the harvest: The grapes were harvested by hand at 24° - 25° Balling in February, when fully ripened, with an average yield of five tons per hectare.

in the cellar :

The juice was given four to five days' skin contact fermenting in open tanks. Fermentation occurred spontaneously from natural yeast cells on the grape skins. This procedure has been a trade mark in the making of their wines for many years and allows for more subtle and deeper flavours with tannins less evident.

The cap was regularly punched down by hand for maximum extraction of colour, flavour and tannins. Fermentation was completed in closed tanks. After spontaneous malolactic fermentation, the wine was racked from the lees and matured in small French oak barrels for a period of 12 to 18 months before the final blend of the different barrels was made up.

