

Inkspot Vin Noir 2009

Inkspot - a wine of inky concentration with an unparalleled richness in the mouth. The prime expression of low-yielding, dryland bush vines. Suitable for pairing with spicy modern cuisine, or even as an on-the-rocks aperitif in summer.

variety : Pinotage | 71% Pinotage, 16% Shiraz, 13% Cinsaut

winery : Cloof Wine Estate

winemaker : Christopher van Dieren

wine of origin : Darling

analysis : alc : 14.0 % vol rs : 5.8 g/l pH : 3.81 ta : 5.8 g/l

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

pack : Bottle **closure** : Screwcap

in the vineyard : Darling is a unique spot for growing grapes. In its deep clay soils, the roots of unirrigated vines burrow to depths of more than 8 metres in search of moisture. After expending all this effort a vine may often produce less than one litre of wine.

The effect of the cooling breezes off the nearby Atlantic Ocean is to preserve flavour in the berries.

Age of Vines

Pinotage 1998 & 2000

Shiraz 1999

Cinsaut 1971

Trellising

Pinotage bush vines

Shiraz trellised

Cinsaut bush vines

Irrigation

Pinotage & Cinsaut dryland

Shiraz drip irrigation

Soil: Decomposed granite & Oakleaf

Position: East facing slopes

about the harvest: Harvest date:

Pinotage: 2 - 4 February

Shiraz: 28 February

Cinsaut: 2 March

Harvest Sugar

Pinotage: 25°B

Shiraz: 25°B

Cinsaut: 21°B

Yield

Pinotage: 6 ton/ha

Shiraz: 6 ton/ha

Cinsaut: 4 ton/ha

in the cellar : Fermentation

The Pinotage had 3 days of cold soak at 10°C before inoculation and was then fermented for a further 4 days on skins, at 30°C, before pressing. The Shiraz directly



inoculated with yeast and fermented for 7 days at 30°C and macerated for a further 10 days before being pressed. Cinsaut directly inoculated with yeast and cold fermentation at 26°C for 8 days.

Maturation

After malolactic fermentation in tanks, the Shiraz and Cinsaut matured for a further 15 months in tank before blending. Of the Pinotage portion, 35% was aged in French oak for 12 months. After fining and a light filtration the wine was bottled.

Bottling date: 29 July 2010