

## Obikwa Pinotage 2011

Colour: Ruby red with purple edges.

Bouquet: Blackberries, plums and prunes with oak spices in the background.

Taste: Medium bodied with rich fruit flavours of blackberries, plums and strawberries ending in a long lasting finish.

Enjoy this wine with red meat as well as pasta dishes.

**variety** : Pinotage | 100% Pinotage

**winery** : Obikwa Wines

**winemaker** : Bonny Van Niekerk

**wine of origin** : Helderberg

**analysis**: alc : 13.7 % vol    rs : 6.0 g/l    pH : 3.65    ta : 5.29 g/l

**type** : Red    **style** : Off Dry    **body** : Medium    **wooded**

**pack** : Bottle    **closure** : Screwcap

**ageing** : Ready to drink now, but with further cellaring the wine will gain in complexity and character for the next three years.

### in the vineyard : **Background**

Taking its name from one of South Africa's early peoples at the Cape, this wine celebrates the endurance and ingenuity of the Obikwa people, as well as the resilience of the ostrich. Indigenous to the area, together they survived tough times and tough terrain.

This wine is made in the Adam Tas cellars in Stellenbosch.

### The vineyards (*Viticulturist : Annelie Viljoen*)

The grapes came from vineyards in the Helderberg, Durbanville and Stellenbosch areas, situated at altitudes ranging from 50m to 180m above sea level. The grapes are selected from bush vines and trellised vines.

**about the harvest**: The grapes were harvested between 24° - 25° Balling in early February.

**in the cellar** : The wine was fermented for five days on the skins to preserve as much fruit as possible and extract enough colour without extracting the full-bodied tannins. After pressing the malolactic fermentation occurred. Post blending, maturation took place on American Oak for 2 - 3 months prior to a single cross flow filtration before bottling.

