

Cellar Foot Sink The Pink Pinotage 2012

Obvious fruit is dominant on both taste and nose. Huge crunchy acidity is well balanced by a perceived sweet fruit. The wine lasts forever in your glass and even though it is made to mimic certain Beaujolais-style wines, this wine still speaks of Pinotage.

variety : Pinotage | 100% Pinotage

winery : Lammershoek Farms & Winery

winemaker : Craig Hawkins

wine of origin : Swartland

analysis : alc : 11.37 % vol rs : 2.0 g/l pH : 3.57 ta : 5.7 g/l

type : Red **style :** Sweet **taste :** Fruity

pack : Bottle **closure :** Cork

ageing : Approximately 2 years

in the vineyard : Farmed dry-land thus no irrigation. There are two bush vine Pinotage vineyards; the youngest is 15 and the oldest 42 years of age. The vineyards lie on a big bank of hard granite rock which naturally stresses the vines resulting in their own individual flavours.

The vines are farmed organically, the ultimate goal to use biodynamic principles that work for us on our specific soils/climate. There is no specific recipe that we use; each vineyard block is treated according to its individual strengths and weaknesses.

about the harvest: 2012 was a very challenging vintage. Cool, dry weather allowed a slow even growing season but this was abruptly interrupted by severe heat in early January with no rain for 3-4 months. This made conditions extremely difficult and yields were naturally low.

Important decisions needed to be made in the vineyard of when to harvest the grapes so to allow enough material to be extracted into the final wine without allowing any unripe or over ripe flavours due to the heat. Pinotage, luckily, is an early ripening variety and was brought into the cellar unscathed and in perfect health.

in the cellar : The grapes were harvested by hand in small 20kg lugs in the early morning. The bunches were roughly sorted and anything under-ripe removed. A combination of whole bunch and whole berry fermentation was carried out in large open concrete fermentation tanks. This lasted a maximum of 8 days before pressing; fermentation was completed in small 8 year old 225L barrels.

Once the wine was dry it was blended (10ppm SO₂ was added) and then put back in the same barrels. After three months the wine was racked clean off its lees and bottled un-fined and unfiltered with no further SO₂ additions.

