

## Obikwa Pinotage 2013

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** : Michael Bucholz

**wine of origin** : Western Cape

**analysis** : alc : 13.5 % vol   rs : 6.11 g/l   pH : 3.68   ta : 5.61 g/l

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

**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 the early peoples at the Cape, these are down to earth, adventurous wines expressing their true varietal character and rich, ethnic charm. Palate pleasing with a sense of fun, as depicted by the bright yellow ostrich with its remarkable long neck, these wines are a tribute to the intrepid OBIKWA people for whom the ostrich represents a life force and trusted companion.

The vineyards (viticulturist: Annelie Viljoen)

The grapes are sourced from selected vineyard sites in all the wine regions of the Western Cape known for their great diversity of ancient soil types, differences in geography with majestic mountain ranges and varying weather cycles influenced by the proximity to the sea.

The soils vary from mountain sandstone marked by granite intrusions, and shale at lower altitudes in the coastal zone with predominantly shale and river deposits in the interior. The soils on gently undulating hills towards the sea consist of coarse bleached sand and gravel. The soil types on gently undulating shale landscapes adjacent to granite mountain ranges vary from weathered stony residual soils on hill crests, to slopes of strongly structured soils with a weathered shale substrata.

**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 but avoiding the full-bodied tannins. Malolactic fermentation occurred after pressing. The final blend was matured on American oak for 2-3 months prior to a single cross flow filtration before bottling.

