

Cellar Foot Sink The Pink Pinotage 2013

Obvious fruit is dominant on both taste and nose. Huge crunchy acidity is well balanced by a perceived sensation of sweet fruit. 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 : 12.0 % vol rs : 1.0 g/l pH : 3.73 ta : 5.1 g/l

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

pack : Bottle **closure** : Cork

ageing : Approximately 2 years.

in the vineyard : Farmed dry-land thus no irrigation. We have two bushvine 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 is 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: 2013 was a good vintage and yields were higher than the previous three vintages. This was due to a lot of rain during the preceding winter months. These rains laid a good foundation of water for the vine to feed upon over the summer months.

The grapes were harvested by hand in small 20kg lugs in the early morning.

in the cellar : 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 (no 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.

