

## Hamilton Russell Southern Right Pinotage 2012

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Southern Right is re-defining Pinotage with this intense classically styled, clay-grown wine, packed with complex berry fruit, beautiful tannins and subtle wood spice. Full ripeness and the longer hang-time afforded by cooler sites, combined with the complex, more classic fruit aromas and structure resulting from clay-rich soil, make this wine a highly individual expression of South Africa's unique grape variety.

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**variety :** Pinotage | 100% Pinotage

**winery :** Hamilton Russell Vineyards

**winemaker :** Hannes Storm

**wine of origin :** Hemel-en-Aarde Valley

**analysis :** alc : 14.0 % vol   rs : 2.30 g/l   pH : 3.34   ta : 6.1 g/l

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

**pack :** Bottle   **size :** 750ml   **closure :** Cork

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### **in the vineyard :**

Soil Low-vigour, stony, clay-rich, shale-derived soil.

2013 was a standout vintage with rich, generous, sumptuous wines displaying great depth of fruit and structure. A cold winter was followed by a cold wet spring almost up to flowering, while cool strong Southeasters with some rain during flowering and berry-set contributed to very low yields. In general bud-break was later than usual and for the first time Sauvignon blanc ripened before Pinot noir and Chardonnay. A drier, breezy December and January contributed to healthy disease free ripening. The average of the maximum temperatures for December, January, February and March was, at 25.33 Centigrade, a touch higher than our long-term average of 25 Centigrade – warmer than 2012, 2010 and 2009, but cooler than 2011.

### **about the harvest:**

The reds in particular benefited from the 2013 harvest conditions, with dark, complex fruit at moderate alcohol levels. Overall a later harvest and a harvest characterized by smooth logistics and excellent team work between cellar and vineyard.