

Altydgedacht Pinotage 2012

Good expression of cool-area Pinotage. Red fruits combined with hints of toasty oak and coconut dominate on the nose. The entry on the palate is silky, with elegantly soft tannins (typical of Durbanville terroir) rounding off the wine.

variety : Pinotage | 100% Pinotage

winery :

winemaker : Etienne Louw

wine of origin :

analysis : alc : 14.14 % vol rs : 2.7 g/l pH : 3.40 ta : 6.0 g/l

type : Red

pack : Bottle **size :** 0 **closure :** Cork

2008 vintage: ABSA Top 10, Veritas Gold

2009 vintage; ABSA Top10, Michelangelo Double Gold,

Sue van Wyk Trophy for Pinotage of the Year (Michelangelo 2010)

2010 vintage: ABSA Top 20 finalist

2011 vintage: ABSA Top 10, Michelangelo Gold, Top 100 SA

in the vineyard : The grapes were sourced from a 17 year-old vineyard, yielding 10 tons/ha. Dry-land vineyards with Hutton / Clovelly soils, on a north-facing slope. The vineyards are hedge-trellised and spur-pruned. Intensive canopy management is used to control vegetative growth. The aim is to obtain optimal sunlight penetration and aeration to prevent botrytis development.

about the harvest: The grapes were hand-picked, de-stalked and crushed into closed stainless steel fermentors, as well as traditional open "kuipe".

in the cellar :

The crushed fruit was cold-soaked for 4 days prior to fermentation with yeast strain NT50. Pump-overs occurred twice daily, including an aerated pump-over. The open fermentors were punched down every 4 hours, with one delestage ("rack and return") performed during alcoholic fermentation.

Fermentation lasted 6 days with a maximum temperature of 27°C. The wine was pressed at 4°B. 15% of the wine was sent to barrels for malolactic fermentation, while the balance completed malolactic fermentation in tank. For barrel maturation, 80% French and 20% American oak was used, comprising 40% new wood (1/2 Vicard French, 1/2 Nadalie American) with the balance made up of 2nd and 3rd fill barrels with inserts. The wine was matured for 10 months.