

Cellar Foot Sink The Pink Pinotage 2014

Obvious fruit is dominant on both taste and nose. Huge crunchy acidity is well balanced by the perception of 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 : 11.5 % vol rs : 1.9 g/l pH : 3.77 ta : 5.4 g/l so2 : 16 mg/l

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

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

ageing : This is a wine for consuming in the next 4-5 months.

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. There is no specific recipe that we use; each vineyard block is treated according to its individual strengths and weaknesses.

about the harvest: 2014 was a good vintage and yields were higher than the previous three vintages. this was due to a lot of rain over 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 only 10ppm SO2 added at bottling.

