

Stellenrust JJ Handmade Reserve 2010

This wine offers summer sun and ripe berries and cherries on the nose - the palate shows rich plum with cedar and tobacco spice. Long finish of succulent ripe fruit.

This JJ Handmade Reserve will complement North Indian Curries or other spicy dishes well; the Pinotage evident enough to balance strong food flavours.

variety : Pinotage | Pinotage, Cabernet Sauvignon, Merlot, Cabernet Franc

winery : Stellenrust Wine Estate

winemaker : Tertius Boshof

wine of origin : Helderberg & Bottelary

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.53 ta : 6.0 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : The JJ Handmade Reserve forms part of a special boutique range of wines under the Stellenrust estate label, with the focus on making wines in the age-old French methods with no machinery involved in production - hence the name 'handmade wine'. Building a 2000 ton winery is one thing, but showing dedication in converting a dairy into a boutique cellar to specialise is something else. As they say, each generation should bring something new to the farm and this was our idea.

The vines used for this wine are a combination of Pinotage bushvine from our Bottelary property, and trellised vines from both the Helderberg and Bottelary farm.

about the harvest: Grapes are picked between 24° to 25° Balling.

in the cellar : NO crushing of the grapes are allowed. It is inoculated with French yeast strains and allowed to ferment as whole berries with regular punch downs for 10 days on the skin. The wine is then drained from the skins through a gravity drip system to the bottom of the cellar where the barrel room is. Here it finishes malolactic fermentation and ages for about 18 months in 100% French oak, where after it is blended and put back into the barrel for another 6 months.