

## Scali Pinotage 2010

Lovely strawberries, plums and spice. Ripe tannins well integrated and beautifully balanced with long velvety red fruit aftertaste.

**variety** : Pinotage | 100% Pinotage

**winery** : Scali Wines

**winemaker** : Willie and Tania de Waal

**wine of origin** : Paarl

**analysis** : alc : 14.50 % vol    rs : 1.1 g/l    pH : 3.60    ta : 5.1 g/l

**type** : Red

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

**ageing** : Further cellaring for up to 5 - 15 years in ideal conditions is possible.

**in the vineyard** : Origin: Paarl, Voor Paardeberg

Farm Location: Schoone Oord, Paardeberg, SE Slope, Paarl region, Western Cape.

Soil type: Gravel and clay on shale variety: 100% Pinotage (The "Kalkis" Pinotage vineyard)

Vine age & plant density : 20 years; planted 1994; 3333 vines per ha

Trellising : Cordon trained, 5-wire vertical shoot-positioning Yield: 4 tons/ha or 24 hl/ha

**Grape information** : Low yields, small berries with dark colour and phenolic ripeness on a balanced vine are the key elements we work for in the vineyard. From pruning of the vines in winter, de-suckering in spring, green harvesting at véraison which includes removing of any green berries on remaining bunches, to removing of any raisins or damaged berries

just before harvest, meticulous attention is given to fruit quality and vine balance. After this vineyard triage, the final quality control is done on top of the oak fermentation vat before crushing.

**about the harvest**: Grapes are hand-harvested early morning, into well-vented 10kg crates. Yield: 4 tons/ha or 24 hl/ha

**in the cellar** : Winemaking: Grapes were cooled overnight to 5°C. Crushing and destemming takes place directly into open top oak fermentation vats. Pre-fermentation maceration at a temperature of 10°C maximum, lasts for approximately 3 days with regular CO2 additions to provide a blanket against oxidation. Wild fermentation takes place naturally during which time we do regular pigeage. Fermentation is followed by maceration for another 7 days after which the wine is pressed in a 220-litre basket press and transferred into barriques where malolactic fermentation completes.

**Aging**: Aged for 24 months in 20% new and 80% older French oak barriques after which it was bottled unfiltered, unfiltered and may deposit sediment, decanting this wine is recommended to allow it to express its true soul!

**Winemaker/s** : Willie and Tania de Waal

**Grape variety**: 100% Pinotage (The "Kalkis" Pinotage vineyard)

**Style of wine** : Organically-certified Dry Red

**Closure**: Cork

**Production**: 10 barriques / 3000 bottles

**Vinification** : 100% Organically-produced Pinotage

