

Altydgedacht Pinotage 2013

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

variety : Pinotage | 100% Pinotage

winery :

winemaker : Etienne Louw

wine of origin :

analysis : alc : 14.24 % vol rs : 2.1 g/l pH : 3.50 ta : 5.9 g/l so2 : 92 mg/l

type : Red **wooded**

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 Wines

in the vineyard : The grapes were sourced from a 18 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 3 days prior to fermentation with yeast strain NT50 and Exotics. 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 3°B. 10% 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 30% new wood (¾ Vicard French, ¼ Nadalie American) with the balance made up of 2nd and 3rd fill barrels with inserts. The wine was matured for 12 months.

