

Stellenrust JJ Handmade Picalot 2012

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; the Pinotage evident enough to balance strong food flavours.

variety : Pinotage | 56% Pinotage, 28 % Cabernet Sauvignon, 16% Merlot

winery : Stellenrust Wine Estate

winemaker : Tertius Boshof

wine of origin : Stellenbosch

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 **size :** 750ml **closure :** Cork

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.

in the vineyard : The grapes are harvested from a combination of Pinotage bush vine off 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 is allowed. We allow these whole berries to ferment with wild yeasts and use regular punch downs for 10 days on the skin to get deep extraction. 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 the best barrels are selected, blended and put back into barrels for another 6 months.

