

Altydgedacht Pinotage 2014

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 mouth-feel rounding off the wine.

variety : Pinotage | 100% Pinotage

winery :

winemaker : Etienne Louw

wine of origin :

analysis : alc : 14.36 % vol rs : 2.9 g/l pH : 3.57 ta : 5.7 g/l so2 : 107 mg/l

type : Red **style :** Dry **body :** 0 **wooded**

pack : Bottle **size :** 0 **closure :** Cork

2013 vintage: Michelangelo Gold (2014)

2011 vintage: ABSA Top 10 Michelangelo Gold (2012)

Top 100 SA Wines

2010 vintage: ABSA Top 20 finalist

2009 vintage: ABSA Top 10

Michelangelo Double Gold (2010)

Sue van Wyk Trophy for Pinotage of the Year (Michelangelo 2010)

2008 vintage: ABSA Top 10 Veritas Gold (2009)

in the vineyard : The grapes were sourced from a 19 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 fermenters 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. 15% of the wine was sent to barrels for malolactic fermentation, while the balance completed malolactic fermentation in tank. For barrel maturation, 50% French and 50% American oak was used, comprising 40% 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.

