

Springfontein Jonathan's Ridge Pinotage 2010

Natural Fermentation allows for slower fermentation and results in more complex flavours for this wine. The wine is rich, full bodied with exceptional bright red fruit, subtle oak spice, and sweet nuances of vanilla.

variety : Pinotage | 100% Pinotage

winery : Springfontein Wine Estate

winemaker : Christo Versfeld

wine of origin : Overberg

analysis : alc : 15.00 % vol rs : 2.9 g/l pH : 3.66 ta : 5.2 g/l

type : Red **style** : Dry

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

ABSA Top 10 Winner in 2013. Platter Guide: 4 Stars

ageing : Up to 8 years after vintage if cellared correctly.

in the vineyard :

Vineyard: Single Vineyard with 50 m altitude above sea level

Rootstock: Paulsen and Richter 99

Age of Vines: Planted in 2000

Trellising: 5 wire, vertical shoot position, double lengthened, Perold pruning 2 eyes

about the harvest:

Grapes were selected and harvested by hand to ensure optimum quality.

Picking date: 18/02/2010

Yield: 4 tons / ha

in the cellar : After de-stemming grapes were cold-macerated for 4 days to extract colour and flavours before fermentation. The wine was fermented for 6 days with Natural Yeast with regular punch downs to extract more colour, flavour and tannins. Malolactic fermentation was completed in barrels and then matured in French and American oak for 19 months.

Fermentation temperature: 22° - 26° C

Bottling date: 30/11/2011

Production: 5 212 bottles

