

Romond Rebus Pinotage 2009

Elegant and restrained, with soft, juicy red and black fruit flavours at the core and a hint of spice — yet a firm grip to stand it in good stead for the next few years.

variety : Pinotage | 100% Pinotage

winery :

winemaker : André Liebenberg

wine of origin :

analysis : alc : 13.51 % vol rs : 1.1 g/l pH : 3.94 ta : 5.0 g/l

type : Red **style :** Dry

pack : 0 **size :** 0 **closure :** 0

IWSC Silver Outstanding Medal Old Mutual Trophy Wine Show Silver Medal

in the vineyard : The vineyards lie on the lower slopes of Helderberg's West Peak. The soils are mainly Tukulu with some weathered granite.

Varietal: Pinotage, clone P148 on rootstock 101-14

Age of vines: Planted in 2000

Trellising: Bush vine

Plant density: 3200 vines per hectare

Yield: Approximately 3.3 t/ha

Irrigation: Supplementary drip

Vintage: A cool and wet winter and high temperatures at harvest

Harvest: 7th February

Grape Sugar: Average 24.7 Balling

in the cellar : Bunches were destalked and lightly crushed, allowed to ferment naturally with wild yeasts. Cap punched down by hand 4 times per day and pumped over twice. Fermented dry in 8 days, pressed and returned to tank for MLF. Matured in 2nd and 3rd fill French oak barrels for 22 months.

