

Springfontein Jonathan's Ridge Pinotage 2011

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 : Tariro Masayiti

wine of origin : Overberg

analysis : **alc** : 15.55 % vol **rs** : 2.7 g/l **pH** : 3.72 **ta** : 6.3 g/l

type : Red **style** : Dry

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

4 stars 2015 Platter Guide

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

in the vineyard :

Vineyard: Single Vineyard with 6m altitude above sea level

Soil Type: Calcified sand dunes

Rootstock: Richter 99

Age of Vines: Planted in 2000

about the harvest:

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

Picking date: 23/02/2011

Yield: 4 tons / ha

in the cellar : After de-stemming grapes were coldmacerated 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, Hugarian and American oak for 26 months.

Fermentation temperature: 22° - 26° C

Bottling date: 21/08/2014

Production: 4 724 bottles

