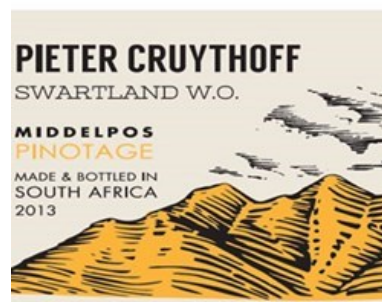


Pieter Cruythoff Middelpos Pinotage 2013

At any occasion or simply a glass on its own with good friends. Good food wine.

variety : Pinotage | 100% Pinotage
winery : Riebeek Cellars (replaced by Riebeek Valley Wine Co)
winemaker : Eric Saayman
wine of origin : Swartland
analysis : **alc** : 13.54 % vol **rs** : 12.0 g/l **pH** : 3.51 **ta** : 5.4 g/l
type : Red **wooded**
pack : Bottle **size** : 750ml **closure** : Screwcap



in the vineyard :

Viticulturist: Tharien Hansen

Pieter Cruythoff Middelpos is a low yield Swartland Pinotage, typical of its Mediterranean climate. Carefully matured in selected oak, the resulting wine is of unique value, offering rich plum flavours, dark ruby colour and a velvety finish.

Situated on the south-eastern slope of Kasteelberg lies a small (only 3.96 Ha) vineyard from which the Pieter Cruythoff Middelpos Bush Vine Pinotage hails. The bush vine Pinotage vineyard was planted back in 1997, using Richter 110 as rootstock, on the farm Middelpos in the Riebeek Valley. Pinotage is a unique South African cultivar and is a cross between Pinot noir and Cinsaut. Although the soil type is weathered granite, which is great for water retention, the bush vines also receive complementary drip-irrigation to help the vines cope with the warm Swartland summers. GPS coordinates of the block are E 18°51'54" and S33°18'54".

about the harvest: The grapes were harvested at around 25° Balling and acidity of 5.69 and pH of 3.4.

in the cellar : The grapes were cold-soaked for 3 days at 10°C to extract as much color as possible before fermentation. After cold-soaking, the temperature is increased to around 18°C and yeast is added to start fermentation.

Regular pump-overs are done to enhance skin contact which improves the flavor and color profiles. Fermentation temperature between 22 - 26°C. Fermented dry on skins, pressed. After malolactic fermentation, wine is transferred to barrels. French oak barrels, rest 2nd, 3rd and 4th fill barrels for 12 months.