

Earthbound Organic Pinotage 2014

Colour: Dark red with purple tinges.

Nose: Sweet plums with caramel, vanilla sweet spice.

Taste: Juicy with concentrated red fruits and traces of smoke and excellent integration between fruit and wood with a lingering aftertaste.

Great with game casseroles, red meat dishes, robust cheeses and dark chocolate. Enjoy at the traditional South African braai or potjiekos. Especially popular with charcuterie and country patés, meaty pizzas and spicy Cape Malay dishes.

variety : Pinotage | 100% Pinotage

winery : Earthbound Organic Wines - CLOSED

winemaker : Samuel Viljoen

wine of origin : Darling

analysis : alc : 14.71 % vol rs : 2.45 g/l pH : 3.64 ta : 5.40 g/l

type : Red **wooded**

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

Earthbound Wines are born of harmony between man and nature and this principle applies to every aspect of the winemaking process and beyond. Our vines are planted and maintained in line with ecological and sustainable farming practices and are certified as organic by Lacon and our commitment to the earth and the people who make our wines doesn't end with the harvest. All our wines are Fairtrade and WIETA accredited meaning we look after the people who produce our wines. At Earthbound we truly believe that what is good for the earth is good for its people, and vice versa.

in the vineyard : The deep, red Tukulu soils of Papkuilsfontein situated just 25km from the sea, have an excellent capacity to retain water. The cooling Atlantic Ocean breezes and a protective range of hillocks, create an optimal micro climate for excellent growing conditions and ripening of the grapes. The farm also has an above-average rainfall of just under 570 mm for the West Coast. Suckering and tipping of the vines ensured good aeration, light penetration and bud fertility.

about the harvest: The grapes for this wine come from two dry-farmed blocks trellised on a 3-wire hedge system planted in 1998 and 1999, yielding 3,5 and 5,5 tons/ha respectively.

in the cellar : The wine was made in an SGS-certified cellar. The grapes were fermented on the skins at 23° to 25°C until dry. Regular pump-overs ensured optimal extraction of colour and flavour. The wine was pressed and then racked into stainless steel tanks. After malolactic fermentation it was given 7 months' contact with French oak before filtration and bottling. In line with organic requirements, total sulphur levels were kept below 100ppm (compared with 160ppm for regular wines).

CELLARMASTER Andrea Freeborough

WINEMAKER Samuel Viljoen

