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False Bay Pinotage 2014

This wine is as elegant as Pinotage can be! Rich, soft with spicy red fruits on the nose. Well balanced and rounded, it reveals juicy fruit on the palate, with a soft balanced finish. This wine is an easy drinking crowd-pleaser.

The perfect match for a pork belly dish or barbecued meats.



variety : Pinotage | 100% Pinotage
winery : Waterkloof
winemaker : Nadia Barnard
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 1.7 g/l **pH :** 3.6 **ta :** 5.2 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Drink now!

in the vineyard : It's Really All About The Vineyards
Extensive experience in working with the Pinotage grape, provided us with the knowledge to bring out the best in the varietal by relying on low yielding, old, untrellised bush vines. This approach seems to change a grape that is more beast than beauty into something extraordinary. We know that Pinotage will never be a sleek, suave international showstopper, but for us it is a proudly South African varietal that allures with an authentic, earthy flavour like no other grape.

Our stunted plantings, reminiscent of twisted bonsai trees, seriously deliver on greatness - fruit so dense that it needs the tough love of open top fermenters to dispel the volatile esters. Since there is no Old World style to emulate, our journey with Pinotage thus far, has been quite an adventure.

The grapes for our False Bay Pinotage, stem from 30 year and older, unirrigated bush vines in the warmer Paarl region. What attracted us to these vineyards were the very small berries brimming with fruit concentration.

And A Few Prayers To Mother Nature- 2013/2014 Growing Season
We experienced an exceptionally cold and wet winter. This accumulation of cold units was very favourable in ensuring an even budburst and an elegant ripening process. Budburst was later this year as the winter seemed to carry on longer.

From the rest of January and mid to end of February the growing season was cool and optimal. There were no excessive heat spikes and the grapes were able to produce sufficient aromatics with the slower ripening period. We started picking about a week and a half later than usual. This year we were able to pick at a lower sugar level as the desired aromatics were achieved at this stage.

in the cellar : A Gentle Hand
As with all the reds in the False Bay Range, native or wild yeasts were allowed to complete the fermentation process. After de-stemming, the berries were fermented in stainless steel tanks. From the onset of fermentation, we racked all the juice from the skins, once a day. It was then pumped back over the skins after an hour. This was combined with a pump-over, once a day, until the natural fermentation process was complete. Fermentation took place at temperatures of 26°C to 30°C (at the height of fermentation). The wine was then drained from the skins. No press juice was added to the wine. The wine was aged in large oak vats for 10 months, which tempered the Pinotage tannins, as it allows slow oxygen ingress. This resulted in a more elegant wine which can be enjoyed on its own or with a simple meat dish.