

Uitkyk Pinotage 2014

variety : Pinotage | 100% Pinotage

winery : Uitkyk Estate

winemaker : Estelle Lourens

wine of origin : Stellenbosch

analysis : alc : 14.65 % vol rs : 2.9 g/l pH : 3.64 ta : 5.86 g/l

type : Red **style :** Dry **taste :** Fruity

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

ageing : The wine is already accessible, but will develop even further over the next 5-7 years.

in the vineyard : Uitkyk Estate is 600ha in size with 150ha under vines. An interesting variety of cultivars are planted on the estate: Chardonnay, Sémillon, Chenin blanc, Viognier, Pinot Grigio, Cabernet Sauvignon, Merlot, Shiraz, Pinotage, Sangiovese, Mourvèdre, Petit Verdot and Pinot noir. During the 2009 vintage 781 tonnes were harvested at the cellar.

in the cellar : This wine was made from the grapes of a single vineyard on Uitkyk, planted in 1996 on the middle slopes of Simonsberg at 350 m above sea facing NW. Deep, red, decomposed granite soil anchor and sustain the vines that are grafted on nematode-resistant rootstocks (R110). Planted as dry land bush vines this vineyard has an average yield of 5-7 tons per hectare, thus giving very intense fruit flavors. Cellar Techniques The grapes were handpicked at 26- 26.5°B at the end of February 2013. Fermentation with a pure yeast culture took place in an open fermenter at 29-31°. After pressing the wine was transferred to 300 liter barrels to finish alcoholic and malolactic fermentation. Thereafter the wine was racked twice during the maturation period of 20 months. A combination of French (83%) and American (17%) barrels was used of which 33% was new and 67% third fill barrels. Bottling took place in November 2014. (36%) barrels. 6% Shiraz was added to the blend to add complexity. Bottling took place in November 2012.

