

## Jacobsdal Pinotage 2013

Colour: Deep ruby with purple edges

Bouquet: An abundance of berry fruit, plums and cherries with subtle wood spice aromas in the background.

Taste: The bouquet follows through onto the palate. Initial impression of lightness, but with underlying body. Well-balanced and elegantly structured with silky tannins.

Enjoy on its own or serve with game, casseroles, red meat dishes, robust cheeses or chocolate.

**variety** : Pinotage | 100% Pinotage

**winery** : Jacobsdal Estate

**winemaker** : Cornelis Dumas

**wine of origin** : Stellenbosch

**analysis** : alc : 14.3 % vol   rs : 3.0 g/l   pH : 3.33   ta : 6.8 g/l

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

**pack** : 0   **size** : 750ml   **closure** : 0

### in the vineyard : Background

Jacobsdal is situated between Stellenbosch and Kuils River on the slopes of the hills overlooking False Bay which is a mere ten kilometres away. The Dumas family has been making wine on the estate for three generations. The present farmer and winemaker on the family-owned estate are Cornelis and his son Hannes. The estate is 260 hectares in size, of which 92 hectares are planted with vineyards. Grown as bush vines, the crop is limited by extensive pruning, making it possible to produce quality grapes under absolute dryland conditions.

At Jacobsdal something of the "Old World" lives on. Here wine farming is a creative act, and dedication to soil and vine a way of life. Wine is made with minimal intervention using traditional French techniques.

### Vineyards

The grapes were sourced from dryland bush vines, established some 140 m above sea level. Facing in a southwesterly direction, the vineyards grow in sandy, loamy soils with a yellow clay substructure, ensuring good drainage and water retention. The vines were between 27 and 37 years old at the time of harvesting.

**about the harvest:** The fully ripened grapes were harvested by hand at 24° to 25° Balling in February with an average yield of five tons per hectare.

**in the cellar :** The juice was given four to five days' skin contact while fermenting in open tanks. Fermentation occurred spontaneously from natural yeast cells on the grape skins. This procedure has been a trademark in the making of Jacobsdal wines for many years and allows for more subtle and deeper flavours with tannins less evident.

The cap was regularly punched down by hand for maximum extraction of colour, flavour and tannins. Fermentation was completed in closed tanks. After spontaneous malolactic fermentation, the wine was racked from the lees and matured in small French oak barrels for a period of 12 to 18 months before the final blend of the different barrels was made up.

