

Vondeling Bowwood Pinotage 2016

The wine is impressively opaque in colour with dark hues of purple and red. An intense blackberry and cherry bouquet is sensuously interlaced with sweet cloves and subtle vanilla oak. The bold fruit and subtle spice aromatics persist on the palate with additional undertones of roasted almonds and trimmed cigar. The palate is broad and rich with soft acidity and abundant, finely textured tannin. This is a luxurious and full flavoured modern wine.

variety : Pinotage | 100% Pinotage

winery : Vondeling Wines

winemaker : Matthew Copeland

wine of origin : Paarl

analysis : alc : 13.9 % vol rs : 2.7 g/l pH : 3.43 ta : 6.0 g/l

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

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

2014 Vintage - Platter Guide 4,5 Stars

2015 Vintage - Platter Guide 4.5 Stars,

Pinotage Trophy Michelangelo Awards

2019 Absa Top 10 Pinotage Awards

The Bowwood Pinotage is produced to rival the very best wines of the world and special attention is given to how the wine will mature over time. This is only the third vintage of Bowwood Pinotage and will benefit greatly from additional cellaring to expose its true potential.

in the vineyard : This wine is made from a small, site-specific vineyard, planted in clay-rich gravel soil. The vigour of the vineyard is relatively poor, and the vines are shy yielding. This ensures tiny berries with concentrated flavour. The North-South orientation of the block means that the grapes are well exposed to morning and late afternoon sunshine, which is perfect for intense colour and aromatic development.

about the harvest: The grapes are hand-picked in early February with a ripeness of 25 Balling.

in the cellar : The grapes are hand-picked in early February with the ripeness of 25 Balling. Each bunch is prechilled before being destemmed and berry sorted. The berries are not crushed but are fermented whole. This allows for a gradual extraction of tannins and colour, which promotes finesse, balance and longevity. The berries are fermented in open-top fermenters, which provide easy access for the winemaker to assess and manipulate the fermentation. The wine is punched down (mixed) rigorously for 5 days and then basket pressed directly to new and second fill, 300L American oak barrels. Malolactic fermentation takes place in barrel, which promotes harmony and seamless integration of the oak flavours. The wine is further matured on the yeast and malolactic lees for 14 months. At this point, the finest 8 barrels are selected, blended and returned to barrel for an additional 6 months. Finally, the wine is kept for 4 months in a stainless steel tank to promote stability and clarification, before it is bottled and laid to rest for a full year before it is released.

