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Grangehurst Pinotage 1998

This wine has a medium-dark ruby colour; strawberry and plummy fruitiness with vanilla oakiness and spicy peppery aromas and flavours; full on the palate with ripe, robust tannins and a lingering finish.



variety : Pinotage | 100% Pinotage
winery : Grangehurst Winery
winemaker : Jeremy Walker
wine of origin : Coastal
analysis : **alc :** 13.23 % vol **rs :** 1.70 g/l **pH :** 3.83 **ta :** 5.50 g/l **va :** 0.76 g/l
type : Red
pack : Bottle

ageing : Recommended maturation of 4 to 6 years from vintage (i.e. best between 2002 and 2004)

in the vineyard : The grapes for the GHW 1998 Pinotage were selected from 3 prime vineyard locations viz, from the slopes of the Helderberg Mountain, the hills of Firgrove and from Devon Valley - all of which fall within the Stellenbosch wine of origin area. The Helderberg and Firgrove vineyards are very close (within 5km) of the False Bay coastline and benefit from the cool southerly sea breezes during the summer months. The Devon Valley vineyard, which is a little further inland (15 km), also benefits from these cool breezes albeit to a lesser extent.

in the cellar :

FERMENTATION
After destalking and crushing the grapes, the mash (juice & skins) was fermented and macerated in open tanks for 4 to 12 days at temperatures of 26 to 34Â°C (i.e. a warm fermentation). The cap of skins was punched down with wooden paddles and mixed with the juice 8 to 10 times per day to ensure maximum extraction of colour, tannin and flavours. The free-run wine was drawn off after completion of the fermentation and the skins were then pressed in a hand-operated basket press. The press wine was blended with the free-run wine in stainless steel tanks and stored for a few weeks before being transferred to oak barrels. The various Pinotage components, the Cabernet Sauvignon and Merlot were fermented and barrel matured apart. Malolactic fermentation occured mainly in barrels, partly in stainless steel tanks.

CLARIFICATION
The wine was clarified according to the natural settling and racking method which does not involve the use of unnatural fining agents, centrifuges or filters. This method of clarifying wine prevents it from being stripped of colour, aromas and flavours.

BARREL MATURATION
Both French (70%) and American (30%) oak barrels (225 litres) were used to mature the various wines. After an average barrel maturation period of 14 months, the various Pinotage wines were racked and blended in stainless steel tanks.

The various Pinotage wines were racked from 69 barrels in June 1999 and then stored in a stainless steel tank. Further blending took place in June 200 with the final blend - including the Cabernet Sauvignon and Merlot - being made in January 2001.

BOTTLING
A total of 19,300 bottles were bottled at Grangehurst in January 2001. An additional 4,500 bottles and 500 magnum are due to be bottled in October 2001 (exactly the same blend as the first bottling)