

## Jacobsdal Pinotage 1999

Cornelis Dumas says the wine shows an intense ruby colour. Its concentrated berry and plum aromas carry through onto the palate, enhanced by subtle traces of vanilla creating a well intergrated and structured wine.

He suggests drinking it with all meat dishes including roast chicken, casseroles and hearty soups.

**variety :** Pinotage | 100% Pinotage

**winery :** Jacobsdal Estate

**winemaker :** Cornelis Dumas

**wine of origin :** Stellenbosch

**analysis :** alc : 13.69 % vol    rs : 2.0 g/l    pH : 3.51    ta : 5.91 g/l

**type :** Red    **style :** Dry    **body :** Medium    **wooded**

**pack :** Bottle

Veritas 2002 - Bronze

**ageing :** He says the medium bodied wine can be enjoyed now, but will improve with further maturation.

**in the vineyard :** Jacobsdal Wine Estate, which lies between Stellenbosch and Kuils River, is 10 kms from the False Bay coast and is able to take maximum advantage of the cooling effects of prevailing maritime breezes. The farm has been in the Dumas family for three generations. The present owner and winemaker is Cornelis Dumas who has a close affinity for Pinotage, a varietal with which he has been working since 1966, using traditional, French techniques. He is assisted by his son Hannes.

The grapes for this wine were sourced from dryland bush vines, established 140 metres above sea level. Facing south-west, the vineyards are established in sandy, loamy soils with a yellow clay substructure, ensuring good drainage and water retention. They were between 25 and 35 years old at the time of harvest.

**about the harvest:** Grapes were hand-harvested in early February, when fully ripened, at between 23,5° Balling, with an average yield of five tons per hectare.

**in the cellar :** The juice was given four to five days skin contact and the free run juice was fermented in open tanks. Fermentation occurred spontaneously from natural yeast cells on the grape skins. This has been the procedure followed by the Dumas family and has never failed. It allows for subtler but deeper flavours where tannins are less evident.

The cap was regularly punched under by hand for maximum extraction of colour, flavour and tannins. At 8-10 Balling the juice was separated from the skins, pressed and only the free run juice was used for the wine. Fermentation was completed in closed tanks and after spontaneous malolactic fermentation, the wine was racked from the lees and matured in small French wood for 12 to 18 months before the final blend was made up.

