

Dellrust Pinotage 2001

Veritas 2003 - Bronze

Dellrust Pinotage is exclusively grown and nurtured to perfection.

The wine has a dark red colour and typical Pinotage flavours. Banana and vanilla aromas with a bit of chocolate vanilla on the palate. Good tannin structure.

variety : Pinotage | 100% Pinotage

winery : Dellrust Wines

winemaker : Albert Bredell

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.8 g/l pH : 3.5 ta : 5.1 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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ageing : Recommended maturation of 3-5 years from vintage.

in the vineyard : The Dellrust 2001 Pinotage has been harvested from a vineyard situated against the higher slopes of the farm. The grapes are well exposed to the cool sea breeze from the nearby False Bay area, especially during the very hot month of February. The cool sea breeze helps the grapes to ripen evenly to develop in a fruitier and high quality grape.

During the growing season crop control is carefully managed to ensure only quality grapes. Strict control to vineyard practice were applied to ensure a crop not more than 10 ton per hectare. The 2001 harvest produced 9 ton per ha. The vineyard is 24-year-old bush vines, which contributes its role to this unique Pinotage.

about the harvest: The grapes were harvested fully ripe at 25th Balling.

in the cellar : The grapes were fermented in open fermenting tanks (â€œkuipeâ€œ). For the first 48 hours of fermenting, juice and skins were mixed every 2-3 hours to extract as much colour as possible. This was done either with manually operated wooden plungers or fermenting must being pumped over skins. Temperature during fermentation was kept between 25 â€œ 28th C.

At 5th B, the free run juice and skins were separated. The wet skins were pressed with a â€œBucher bag press until almost completely dry and then the press juice was first tasted for tannin concentration before blended with the first free run juice. The wine completed fermentation in closed stainless steel tanks as well as malolactic fermentation. After malolactic fermentation, only 5000 ltrs out of 50 000 ltrs were selected and used for the 2001 Dellrust label. The wine was put into 20% new French oak 300ltr barrels and the rest in 2nd and 3rd fill barrels. After 12 months the wines were racked and prepared for bottling.

A total of 530 x 12 cases were bottled of which 250 cases are allocated to our client in the U.K. and the rest will be available for the local market.

