

Five Heirs Jacob Pinotage 2001

Winemaker Wynand Hamman described the 2001 Five Heirs Jacob Pinotage as a medium to full-bodied wine with a sound tannin structure enhanced by fruit flavours and vanillins. Also discernible were delicate suggestions of cherries, raspberries and bananas.

Hamman recommends that it be enjoyed with game and gamebirds as well as casseroles.

variety : Pinotage | 100% Pinotage

winery : Lanzerac

winemaker : Wynand Hamman

wine of origin : Stellenbosch

analysis : alc : 13.83 % vol rs : 2.1 g/l pH : 3.53

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

pack : Bottle **closure :** Cork

Veritas 2003 - Bronze

ageing : Although the wine is drinking well now, it can benefit from maturation for a further 4 to 5 years.

in the vineyard : The grapes for the wine were harvested by hand from vineyards on the south-westerly slope of Bothmaskop at the entrance to Jonkershoek in Stellenbosch. The vineyards, five years old at the time of harvesting and located about 400m above sea level, are planted in weathered granite and Tukululu type soils.

about the harvest: The harvest averaged 2,5kg to 3kg per vine.

in the cellar : After the grapes had been destemmed and crushed, the mash underwent cold maceration at 18°C, being left on the skins for two days before fermentation. After four days into the fermentation process, during which it was raked every eight hours, the must was drawn off and transferred to barrels in which fermentation continued at about 28°C. Thereafter the skins were gently pressed and the wine recovered in this way added to the free-run. Malolactic fermentation took place in the barrels.

The wine was aged for 18 months in a combination of new, and second and third-fill 300 litre barrels, all obtained from coopers in Bordeaux. In the case of the new barrels the staves were a combination of French and American oak.



Lanzerac

Stellenbosch

021 887 1132

www.lanzerac.co.za