

Bob's

2008 Pinotage



Cultivar : 100% Pinotage
Situation : PAARL - Wellington (Paardeberg & Bovlei)
Altitude : 150 m above sea level
Distance from sea : 75km

Soil type : Leemground & Clovelly

Rootstock : Ruggerie

Ages of vines : 9 – 12 years
Trellising : Vertical Five & Six Wire
Pruning : Traditional Shortwood style leaving , 2 buds on each spur, 10-12 spurs per vine to reduce yield

Irrigation : 70% Dry Farmed & 30% Drip Irrigation
Harvested : 14 February 2009

Grape analysis: Acidity: 6.40 g/l
pH: 3.30
Sugar: 25.1 ° Balling
Yield: 7-9 Tons/Ha

Winemaking Record:

Extremely ripe fruit harvested in the early morning with hand separation of inferior fruit prior to de-stemming & pressing. Two days of skin contact. Both 10,000 litre and 20,000 litre stainless steel fermentation tanks have been used for separate lots. Three times daily pump-overs with punch downs. Wine went through malolactic fermentation and was aged on a combination of new French and American oak staves for three months.

Bottled: 27 Oct 2009

Wine Analysis : Alcohol : 13.87% (on label 14.0 %) by vol
Total acid : 5.8 g/l
pH : 3.55
Residual sugar : 3.1 g/l

Winemaker's Comment:

Created in 1925, Pinotage was born from the union on Pinot Noir and Cinsault – or rather, “*the debutant from Burgundy meets the farmer from the Rhone*”. At times, the less refined farmer’s qualities tend to dominate Pinotage. However, fruit from the warmer Paardeberg and Bovlei areas of Paarl achieve the sugar levels required to produce softer, more elegant, more fruit driven wine. This Pinotage presents a nose suggestive of Oregon Pinot Noir; dried red berry fruit dominates the palate, all supported by soft balanced tannins.

“...the perfect ‘braai’ wine, or cook-out wine.”

Maturation potential: 3 - 5 years
For more information, visit www.winesbybob.com