

# Bob's

## AFRICAN w i n e s



2006

pinotage

Cultivar : 100% Pinotage  
Situation : Tulbagh  
Altitude : 220m above sea level  
Distance from sea : 130km  
Soil type : Rocky topsoil with red color with a loam subsoil  
Rootstock : Richter 99  
Ages of vines : 9 years  
Trellising : 5 Wire perold system  
Pruning : Traditional old method leaving only 2 buds on each spur, with 10-12 spurs on each vine.

Irrigation : Drip irrigation  
Harvested : 27 January – 14 February 2006  
Grape analysis : Acidity: 5.0 – 6.1 g/l  
pH: 3.14 - 3.55  
Sugar: 22.2 – 26.1° Balling

Yield : 5-7 Tons/Ha

Winemaking Record:

A combination of small (8 ton) and large (30 ton) fermentation vessels has been used. Three times daily pump-overs with punch downs on the small vessels. Wine went through malolactic fermentation and was aged on a combination of French and American oak staves.

Bottled : April 2007

Wine Analysis : Alcohol : 13.32% (On label 13.5%) by vol.  
Total acid : 5.5 g/l  
pH : 3.48  
Residual sugar : 4.5 g/l

Winemaker's Comment :

A combination of both American and French oak aging, differently-sized fermentation vessels and adherence to the traditional two buds per spur pruning regimen with only 10 to 12 spurs per vine allow this Pinotage to display more characteristics of its Pinot Noir mother, rather than its Cinsault father. Ripe berry fruit and soft integrated tannins come together in this vibrant, ruby colored Pinotage from the Tulbagh Valley of South Africa. Deeper colored than its Pinot Noir parent, but with similar weight and slightly firmer tannic structure, this wine will not overpower cream-based pasta dishes, while holding its own with grilled meat dishes.

Maturation potential : 3 - 5 years

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