

ALTYDGEDACHT PINOTAGE 2015

Vineyard:

The grapes were sourced from a 20 year old vineyard, yielding 10 tons/ha. Dry-land vineyards with Hutton/Clovelly soils, on a north-facing slope. The vineyards are hedge-trellised and spur-pruned. Intensive canopy management is used to control vegetative growth. The aim is to obtain optimal sunlight penetration and aeration to prevent botrytis development.

Vinification:

The grapes were hand-picked, de-stalked and crushed into closed stainless steel fermenters, as well as traditional open “kuipe”. The crushed fruit was cold-soaked for 3 days prior to fermentation with yeast strain NT50 and Exotics. Pump-overs occurred twice daily, including an aerated pump-over. The open fermenters were punched down every 4 hours, with one delestage (“rack and return”) performed during alcoholic fermentation.

Fermentation lasted 6 days with a maximum temperature of 27° C. The wine was pressed at 3°B. 15% of the wine was sent to barrels for malolactic fermentation, while the balance completed malolactic fermentation in tank. For barrel maturation, 50% French and 50% American oak was used, comprising 40% new wood (¾ Vicard French, ¼ Nadalie American) with the balance made up of 2nd and 3rd fill barrels with inserts. The wine was matured for 12 months.

Tasting notes:

Good expression of cool-area Pinotage. Red fruits and a touch of black cherry, combined with hints of toasty oak, dominate on the nose. The entry on the palate is silky, with elegantly soft tannins (typical of Durbanville terroir) and a big, juicy mouth-feel rounding off the wine.

Accolades: 2013 vintage: Michelangelo Gold (2014)
2011 vintage: ABSA Top 10
Michelangelo Gold (2012)
Top 100 SA Wines
2010 vintage: ABSA Top 20 finalist
2009 vintage: ABSA Top 10
Michelangelo Double Gold (2010)
Sue van Wyk Trophy for Pinotage of the Year (Michelangelo 2010)
2008 vintage: ABSA Top 10
Veritas Gold (2009)

Analysis:

Alcohol	14.32	%
Total Extract	30.7	g/l
Total Acidity	5.1	g/l
Sugar	2.5	g/l
pH	3.56	
Total SO₂	77	mg/l