

NIEL JOUBERT PINOTAGE 2007



Grape Varietals:	100% Pinotage
Alcohol:	14.58%
pH:	3.62
Acidity:	5.0g/l
Residual Sugar:	2.4g/l

Vineyards:

Grows well on the farm - mostly situated on the lower slopes and the flat ground. Trellised. Minimal supplementary irrigation. 12 to 18-year-old vines. Generally the first red wine to harvest and in 2009 had an excellent rosè bottled by mid-February.

Winemaking Note:

Grapes were harvested at a sugar level of 25°B. The pulp underwent a cold soak for 1 day before fermentation at 22°C for 6 days. The pulp was then pressed before malolactic fermentation took place. 5% of the total quantity was matured in small barrels with the aim of adding a hint of wood but yet retaining lovely fruit character.

Tasting Note:

Deep core with bright purple edge. Attractive nose with mulberry, fresh earth and some vanilla notes. Rich and full in the mouth with supple but definite tannins. Flavours roll out across the palate with berry showing well on a deep, earthy backing. Good now but will well benefit from a year or so in the bottle.

Enjoy:

...with a juniper Venison casserole or a hearty bobotie.