

# ALTYDGEDACHT PINOTAGE 2014

## Vineyard

The grapes were sourced from a 19 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 fermentors, 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 fermentors 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 2<sup>nd</sup> and 3<sup>rd</sup> 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 mouthfeel rounding off the wine.

**Accolades:** 2008 vintage: ABSA Top 10, Veritas Gold  
2009 vintage; ABSA Top10, Michelangelo Double Gold, Sue van Wyk Trophy for Pinotage of the Year ( Michelangelo 2010 )  
2010 vintage: ABSA Top 20 finalist  
2011 vintage: ABSA Top 10, Michelangelo Gold, Top 100 SA Wines  
2013 vintage: Michelangelo Gold ( 2014 )

<b>Alcohol</b>	14.36	<b>%</b>
<b>Total Extract</b>	30.8	<b>g/l</b>
<b>Total Acidity</b>	5.7	<b>g/l</b>
<b>Sugar</b>	2.9	<b>g/l</b>
<b>pH</b>	3.57	
<b>Total SO<sub>2</sub></b>	107	<b>mg/l</b>

