



## “Old Bush Vines” Pinotage 2014

### History

The block was planted in 1994 on Richter 101/14 rootstocks. Richter 101/14 was developed by Professor Alexis Millardet with the assistance of the Marquis de Grasset in 1882 in France. It is not exactly known when it was brought to South Africa but it was certainly one of the first rootstocks to be imported. Its parentage is *Vitis riparia* and *Vitis rupestris*. Its natural tendency is to penetrate the roots very deep into the soil and it is excellent in gravelly soils. It is one of the traditional rootstocks of the Stellenbosch area.

### Season

The 2014 growing season started out in a very similar way to the 2013 season where we had a good, cold and wet winter with enough cold units and an ample rainfall of 1200mm in total. We had 100% more rainfall than the long term average of May to September.

The growing season started later throughout all the grape varieties, with a 2-3 week lag on the previous season. The Pinotage budded between 15-17 September. There was good bud break with strong shoot growth. Flowering took place between 20 October and 9 November with an average of 13 days from start to full bloom. The growing season continued throughout October and November with good growth and enough groundwater to support the vines.

December started out normal but then around the 18-20th we got our first taste of the heat waves. Temperatures were hovering above 35 for about 3-4 days. In total we had 23 days above 30 degrees and 10 days above 35 degrees, the hottest ever recorded in December in Stellenbosch in the last 48 years. We experienced minimal sunburn due to thicker canopies and the growing stage that was 2 weeks' behind.

Harvest for the bush vine Pinotage started around the second week in February at about 25.5 B. There was a very good crop and quality was high. The last week in February we took in more Pinotage at a sugar level of 255 g/L and a potential alcohol of 14%. In general, the quality was of a very high standard

### Winemaking

The single bush vine vineyard is hand-picked in the early morning. The bunches are crushed and destemmed and pumped to open top fermenters. The mash is cold settled for 2-4 days and then inoculated with yeast. Daily pump overs, punch downs and rack and returns are done and the skins are pressed just before the end of fermentation. Malolactic fermentation is done in tank. After malolactic the wine is racked to 225 L French oak barrels for maturation. The wine is racked as necessary and spent 18 months in barrel. Before bottling the blend was made up and a light fining and filtration was done.

### Barrel Selection

18 months in 2nd, 3rd and 4th fill Medium toast French oak barrels. Wood from the Never and Allier forests of France.

### Tasting Profile

This Pinotage has a ruby red colour that will urge you to get it swirling and take a closer look. It looks like crushed plums in the glass, and follows through right through the wine, from nose to palate. It will tease you with hints of sweet plums, raspberry and subtle spices with vanilla, then will follow through with a knock out mouthful of liquorice and mixed berry summer pudding, all wrapped up in a spice box.

### Ageing Potential

This wine will age beautifully for 3-5 years but if you like its fruity youthfulness, and classic Pinotage varietal character, then drink it young. Its primary fruit shows Pinotage at its best, and makes it's a fresh and fruit packed wine.

### Food Match

The fruitiness of this wine can handle a fairly strong flavoured dish. Try it with venison, done on the braai, or a duck breast, served Frenchstyle: juicy and rare with a black pepper and berry reduction. A platter of charcuterie and some crusty bread, perhaps add an olive tapenade and this wine will sing.