

Dewaldt Heyns Weathered Hands Pinotage 2019

Harvest

Cultivar:	0,5 ha of 45-year-old dry-land bush-vine Pinotage
Clones:	unknown
Rootstock:	R99
Origin:	Paardeberg, Swartland
Soil:	Deep weathered granite soils with coarse gravel
Harvest:	11 February 2019
Yield:	3,2 tons per hectare (26 hl/ha)
Balling:	23,6 °B
pH:	3,30
Total acid:	6,5 g/l

Vinification

The grapes were hand-picked in the early morning and force-cooled to 4 °C. The fermentation grapes were bunch-sorted, de-stemmed and berry-sorted on vibration tables by 25 highly trained staff members. Half of the berries were kept whole while the remaining berries were crushed gently into a satellite tank and deposited into an open fermenter. The must was de-juiced by 10% and given a cold soak of 5 days at 9 °C protected by a CO₂ blanket. The juice was pumped over twice daily during this period.

The tanks were then allowed to warm up with fermentation starting naturally. The fermentation temperature was allowed to peak at 26 °C. The fermenting cap was manually punched down three times daily with one additional pump-over per day. After fermentation the wine was drained into 40% new and a combination of 30% each of second- and third-fill Allier French oak barrels. The press fraction was kept separate. Malolactic fermentation was completed in the barrels. Care was taken during the fermentation process not to over-extract this old-vine Pinotage.

After malolactic fermentation the wine was given a low sulphur dose and left on its lees for 10 months. The wine was then racked, blended and returned to barrels. After a total of 18 months in barrel the wine was racked and filtered through a coarse sheet filter. Bottling was done with a fine sheet filtration.

Analysis

Alcohol:	13,62 vol %
Total acid:	6,2 g/l
pH:	3,34
Residual sugar:	2,2 g/l
Volatile acidity:	0,59 g/l
Free sulphur:	43 mg/l
Total sulphur:	111 mg/l

The wine has a ruby red colour with plum, red berry and cherry flavours. A subtle floral perfume underscores the fruit. The oak is integrated, complementing the fruit notes on the palate. The Pinotage has a silky texture and full-bodied mouth-feel.

Production

1850 bottles



DEWALDT HEYNS

