

Jacobsdal

JACOBSDAL PINOTAGE 2006

Winemaker: Cornelis Dumas

Appellation: Stellenbosch

Grape Varietal: Pinotage

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Background

Jacobsdal Wine Estate, which lies between Stellenbosch and Kuils River, and situated 10 kms from the False Bay coast, is able to take maximum advantage of the cooling effects of prevailing maritime breezes. The farm has been in the Dumas family for three generations. The present owner and winemaker is Cornelis Dumas who has a close affinity to Pinotage, a varietal with which he has been working since 1966, using traditional, French techniques. His son Hannes assists him.

Vineyard Location

The grapes were sourced from dryland bush vines, established 140m above sea level. Facing southwest, the vineyards grow in sandy, loamy soils with a yellow clay substructure, ensuring good drainage and water retention. They were between 27 and 37 years old at the time of harvest.

Viticulturist: Bennie Liebenberg

The winemaking

The grapes were harvested by hand at 24°-25° Balling in February, when fully ripened, with an average yield of five tons per hectare. The juice was given four to five days' skin contact fermenting in open tanks. Fermentation occurred spontaneously from natural yeast cells on the grape skins. This procedure has been a trade mark in the making of their wines for many years and allows for more subtle and deeper flavours with tannins less evident.

The cap was regularly punched down by hand for maximum extraction of colour, flavour and tannins. Fermentation was completed in closed tanks. After spontaneous malolactic fermentation, the wine was racked from the lees and matured in small French oak barrels for a period of 12 to 18 months before the final blend of the different barrels was made up.

Winemaker's comments

Colour: Dark ruby.

Bouquet: Ripe berry aromas with prunes and a slight farmyard character with faint vanilla in the background.

Taste: Full-bodied and rich in character with a harmonious fruit acid balance and a slight tannic finish.

Food pairing

Serve with game casseroles, red meat dishes, robust cheeses or chocolate.

Chemical analysis

Alcohol: 14,74 vol%

Residual sugar: 2,6 g/l

Total acidity: 5,7 g/l

pH: 3,54

Extract: 29,4 g/l

