

Jacobsdal

JACOBSDAL PINOTAGE 2011

Winemaker: Cornelis Dumas

Appellation: Stellenbosch

Grape varietal: Pinotage

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Background

Jacobsdal is situated between Stellenbosch and Kuils River on the slopes of the hills overlooking False Bay which is a mere ten kilometres away. The Dumas family has been making wine on the estate for three generations. The present farmer and winemaker on the family-owned estate are Cornelis and his son Hannes. The estate is 260 hectares in size, of which 92 hectares are planted with vineyards. Grown as bush vines, the crop is limited by extensive pruning, making it possible to produce quality grapes under absolute dryland conditions.

At Jacobsdal something of the “Old World” lives on. Here wine farming is a creative act, and dedication to soil and vine a way of life. Wine is made with minimal intervention using traditional French techniques.

Vineyards

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

Winemaking

The fully ripened grapes were harvested by hand at 24° Balling in February with an average yield of five tons per hectare. The juice was given four to five days' skin contact while fermenting in open tanks. Fermentation occurred spontaneously from natural yeast cells on the grape skins. This procedure has been a trademark in the making of Jacobsdal 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: Deep ruby.

Bouquet: Distinctive cherry aromas with subtle wood nuances in the background.

Taste: The bouquet follows through onto the palate. Cherry and plum flavours are supported by spice and a good tannic structure. Long-lasting and enjoyable aftertaste.

Food pairing

Enjoy on its own or serve with game, casseroles, red meat dishes, robust cheeses or chocolate.

Chemical analysis

Alcohol: 14,35% by volume

Residual sugar: 3,34 g/l

Total acidity: 5,44 g/l

pH: 3,43

