

ZONNEBLOEM PINOTAGE 1998

Pinotage 100%
Wine of Origin - Stellenbosch

Harvest Report

"The most difficult harvest in years", a quote from one of the farmers, due to weather conditions, diseases and pests.

Stellenbosch crop was 18% down, however the quality was good.

Good rains and cold in June 1997. Autumn brought cold and overcast weather – bad signs for 1998 crop. Rain in September and October delayed summer, which started in late December.

Diseases, especially downy mildew were a big problem. Rain in October – January delayed spraying and other vineyard practices.

The harvest time, from February to mid April was one of the best ever.

Condition of grapes was very good with high acids and optimum ripeness. 23.5°B - 24.5°B in premium varieties. Cool weather during harvest resulted in low grape temperatures.

All reds had good fruit with potential high alcohols which will result in good ageing.

Vineyards

The Pinotage grapes are drawn predominantly from Devon Valley, Stellenbosch Kloof and Jonkershoek.

The Stellenbosch Kloof vineyards tend to be younger than those of Devon Valley. These vineyards are mostly trellised and cooler south-west facing, affording the grapes a cooler microclimate. The vineyards are all older than 8 years.

We started picking on the 29th of January to the 25th of February when the richer, fuller flavours were evident. The grapes were picked at 22.5°B - 23.5°B.

Vinification

The grapes were fermented on the skins for 7 – 10 days, juice racked off the skins, and the skins then pressed. The press juice was then added back to add complexity.

The grapes from selected vineyards were separately vinified to maintain their individual characters. After fermentation, selections are made and placed in wood.

Maturation for 10 – 12 months in large wood 32.5% and 51.7% in small oak barrels.
15.8% stainless steel tanks.

Winemaker's Comments

Made in the new style of fruitier Pinotages. A deep ruby coloured wine, rich with strawberry flavours. Needs time to integrate tannins and wood. Good maturation potential.

Analysis

Alcohol/Volume %	:	13.7
Total Acidity g/l	:	5.43
PH	:	3.72
Residual Sugar g/l	:	2.19
F SO ₂	:	40
T SO ₂	:	95