

Amandelboord Pinotage 2016

VINTAGE

The intense dry heat of the summer months certainly kept the viticulturists on their toes as they nursed the vineyards towards ripening. This resulted in a 30% reduction of crop size at De Grendel, however – although volumes were down, the dryness facilitated surprising benefits in that the bunches were perfectly formed and disease free. The resilience of the vines astounds, as they have borne for us, fine fruit – smaller and more concentrated, promising excellent quality wines.

VINEYARDS

High up on the western slope of the Tygerberg, roughly 250 metres above sea level, just 7 kilometres from, and in sight of the Atlantic Ocean, the Pinotage vines are nourished by well drained blue broken shale soil. Utilising the VSP trellis system, a typical harvest produces 7-8 tons per hectare.

VINIFICATION

Grapes were carefully hand-picked just before dawn, crushed and open fermented undergoing pneumatic punch-downs 4 times, day and night. The wine was then basket pressed and transferred to barrels for malolactic fermentation. Once complete, the wine was racked and transferred to 225 litre barrels for 11 months of maturation in 20% new French oak, 10% new American oak, with the remainder being divided amongst 2nd and 3rd fill American and French barrels.

TASTING NOTES

Bright ruby garnet in colour, enticing aromas of blue berries on the nose mingle with subtle hints of Chinese five spice aptly underscored by nuances of coffee, chocolate, coconut and clove before a sumptuously balanced palate of elegant black berries finishes with chocolate tannins and hints of spice. A deliciously fruit forward wine with elegantly balanced tannin and spice.

FOOD COMPLIMENTS

The wine will pair excellently with game, duck and red meat, especially if served with a berry compote. It will also compliment light curries and sweet and sour pork.

ANALYSIS

Residual Sugar:	2.1 g/l
pH:	3.55
Total Acidity:	5.7 g/l
Alcohol:	14.5%

AGEING POTENTIAL

Although exceptionally accessible now, the wine will reward aging for 5 – 8 years by becoming increasingly silky, and as tannins integrate, delicate fruit may become slightly fuller and richer in the presence of ample spice, while retaining a pleasing elegance.

