

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE BASSON PINOTAGE

VINTAGE: 2016

AVERAGE TEMP: 18.3°C

AVERAGE RAINFALL: 453.6mm

HARVESTING BEGAN: 16 February 2016

HARVESTING ENDED: 16 February 2016

ORIGIN OF FRUIT: Paardeberg

SOIL TYPE: Decomposed granite

YIELD: 5ton/ha

CULTIVAR(S): Pinotage

VINTAGE NOTES: These Pinotage Bush vines in the Paardeberg, with its famous granite soils and high altitude on the top of Paardeberg in Swartland have been cared for by the Basson family of Nootgedacht for decades. Beyond challenges as a result of the higher altitude, no irrigation and relatively smaller vines, these extraordinary vines produce great quality despite the additional challenges of baboons, buck and seasonal winds in the area.

WINEMAKING: The grapes were hand-sorted and fermented in 3 ton open top stainless steel tanks. After fermentation, the wine was drained off the skins and underwent malolactic fermentation in cement tanks. The wine was aged in 2nd and 3rd fill French oak barrels for 14 months. This wine is finally bottle-aged for 30 months.

TASTING NOTES: Seductive and heady aromatics of both red and black fruits with a beguiling floral note.

Succulent entry with vibrant red and black fruit notes immediately apparent on the palate. The wine evolves with altogether more serious flavours with cedar and grippy tannin adding dimension and depth of flavour. A supple yet textured mouthfeel finishes long and rich with good balance of oak and fruit.

Alc: 14% | TA: 6.0g/l | RS: 2.2g/l | PH:3.41

