

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE BASSON PINOTAGE

VINTAGE: 2017

AVERAGE TEMP: 19.1°C

AVERAGE RAINFALL: 595.6mm

HARVESTING BEGAN: 21 February 2017

HARVESTING ENDED: 24 February 2017

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 1 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 finally aged in 2nd and 3rd fill French oak barrels for 14 months and then bottle-aged for a further 24 months.

TASTING NOTES: Mixed spice mingles with dark plum punctuated by whiffs of leather on the nose. The palate follows through with interesting flavours of clove and savoury smokiness. The palate delights with a soft and focused tannin structure and lingering after taste.

Alc: 13% | TA: 5.7g/l | RS: 1.7g/l | PH: 3.55

