

GRANGEHURST

Handcrafted • Traditional • Unhurried



PINOTAGE 2009 350 CELEBRATION VINTAGE

According to Jan van Riebeeck's diary, the first wine was made in the Cape on 2nd February 1659. The grapes from our Pinotage vineyard normally ripen in the third week of January, but in 2009 they were harvested at optimum ripeness on 2nd and 3rd of February.

As the 2nd February 1659 is such an important date in the history of wine in the Cape, the 3.8 tons of grapes harvested exactly 350 years later were kept apart - as was the wine - to enable a special "Celebration Vintage" to be bottled. As per the Grangehurst tradition, a small quantity of Cabernet Sauvignon was blended with the Pinotage which contributes to the complexity and balance of this wine.

GRAPE VARIETIES

Pinotage 88% (Cabernet Sauvignon 12%)

ORIGIN

Selected from a prime vineyard at the foothills of the Helderberg Mountain, Stellenbosch. These bush vines were planted in 1994 on sandy/loam soils. The southerly summer sea-breezes that blow over the cool waters of False Bay contribute greatly to the quality of the grapes from this vineyard

HARVEST DATE

The Pinotage was harvested 2nd February 2009.

FERMENTATION

After destalking and crushing the grapes, the mash was fermented in an open tank for 6 days on the skins. The cap of skins was punched down and mixed with the juice 4 to 6 times per day to ensure optimum extraction of colour, tannin and flavours. The basket pressed wine was blended with the free-run wine in small stainless steel tanks before being transferred to 10 oak barrels. Malolactic fermentation occurred in these barrels.

CLARIFICATION

This wine was clarified according to the natural settling and racking method, which does not involve the use of any fining agents, centrifuges or filters – a natural, unhurried method of clarifying wine.

BARREL MATURATION

The wine was racked into French oak barrels 5 weeks after the harvest date for a total of 35 months in wood with various rackings during this period.

BOTTLING

Bottled at Grangehurst using a gentle gravity flow filling system. The wine flowed from the elevated bottling tanks through a cartridge filter to the hand filler and into the bottles. This was the only stage during the entire winemaking process that the wine was filtered. .

WINE ANALYSIS

Alcohol: 14.4% by volume (14.5% on label)
Residual Sugar: 2.0 g/l
Total Acidity: 6.1 g/l
pH: 3.48

TASTING NOTES

Dark ruby colour with inviting aromas of red berries, ripe plums and subtle notes of vanilla, violets and sweet oak spice; full on the palate with soft, silky tannins. Recommended drinking 8 to 5 years from vintage. Enjoy this wine with traditional bobotie, rosemary beef fillet or game pie.



ADDITIONAL INFORMATION

If you would like further information on this or any other Grangehurst wines, please contact us:

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