

# GRANGEHURST

*Handcrafted • Traditional • Unhurried*



## PINOTAGE 2008

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### GRAPE VARIETIES

**Pinotage 88%** (Cabernet Sauvignon 10% & Merlot 2%)

### ORIGIN

Selected from prime vineyard areas in Stellenbosch viz. Firgrove/Helderberg and Simonsberg. The southerly summer sea-breezes that blow over the cool waters of False Bay contribute greatly to the quality of the grapes from these vineyards.

### HARVEST DATES

The Pinotage was harvest on the 25th & 28th of January (Firgrove/Helderberg) & the 7th of February (Simonsberg).

### FERMENTATION

After destalking and crushing the grapes, the mash was fermented in open tanks for 5 and 7 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 stainless steel tanks before being transferred to small oak barrels. The malolactic fermentation occurred in tanks and 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

Portions of the Pinotage wines from the two vineyards were blended and barrel matured, whilst another portion (Firgrove/Helderberg) was barrel matured as a single vineyard. The wines spent an average of 22 months in 225 litre French (87%) and Americian (13%) oak barrels. The two Pinotage portions were racked and blended in a stainless steel tank together with a few barrels of Cabernet Sauvignon and a splash of Merlot.

### 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: 13.9% by volume (14.0% on label)  
Residual Sugar: 2.5 g/l  
Total Acidity: 5.7 g/l  
pH: 3.52

### COMMENTS

There was not enough maiden vintage (1992) Grangehurst Pinotage to fill our stainless steel tank – so Jeremy decided to fill the tank with Cabernet Sauvignon (8%). So started the Grangehurst “recipe” of blending between 8 and 14% Cabernet Sauvignon with our Pinotage. The Cabernet provides an interesting dimension of fruit, tannin and additional acidity – which contribute to the complexity and balance of Grangehurst Pinotage.

### TASTING NOTES

Dark ruby colour; red berry and plummy fruitiness with vanilla, oak and spice; full on the palate with smooth, robust tannins. Recommended drinking 6 to 15 years from vintage. Enjoy this wine with fine cuisine such as seared tuna, tagliatelle carbonara, bobotie or springbok pie.

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### ADDITIONAL INFORMATION

If you would like further information on this or any other Grangehurst wines, please contact us:  
Grangehurst Winery, P O Box 206 STELLENBOSCH 7599 South Africa  
Tel: +27 (0) 21 855 3625 Fax: +27 (0) 86 710 6070 Email: winery@grangehurst.co.za

