

# 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 2<sup>nd</sup> 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 2<sup>nd</sup> and 3<sup>rd</sup> of February.

As the 2<sup>nd</sup> 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 15 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:

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