



PASCAL/SCHILDT

Winery:	The Winery of Good Hope
Wine:	Bush Vine Pinotage
Vintage:	2012
Appellation:	Stellenbosch
Winemaker/Winegrower:	The Winery of Good Hope
Harvest Notes:	<p>These grapes are entirely from beautiful old bushvines, on the Helderberg Mountain at the heart of the estate on which we are located in Stellenbosch. These bush vines are between 35 – 42 years old and are of an age that allows for spice and fruit to impact on equal terms. Green harvest thinning was carried-out early in the growing cycle, allowing for enhanced focus of flavours and the restriction to a lower yield. At harvest, all grapes were hand-picked into small lug-bins, before passing over our sorting-table.</p> <p>2012 was an intriguing vintage The winter that preceded harvest was mild, which meant that flowering occurred very early indeed. Even though picking began at the very beginning of February (which is early), the hang-time on the vine was actually longer than usual (due to the very early flowering) and the fruit was packed with amazing flavours. This occurrence was due to some weird weather patterns which saw the early varieties ripening especially early. The Pinotage in 2012 was sensational. Ripe at lower sugars, with great balance. Yields were up on the extremely low levels of say the 2010 vintage but still modest at only 45 - 50 HL/ hectare. Lovely small berries, no sunburn rot or any other distraction. All grapes were hand harvested into small lug-bins and tracted straight in to our winery, only 200m from this vine.</p>
Cellar Notes:	<p>Crushed and destemmed into a large fermenter, leaving about ¼ of the berries intact to carry-out carbonic maceration. Cold soaked for a short duration. Priority on developing elegance & fruitiness, avoiding bitterness and harsh tannins that Pinotage is normally renowned for (coming largely from the skins and pips). We also wanted to retain the underlying spicy minerality from the local soils. Relatively short fermentation of a week, solely draining the free-run juice. No pressings used whatsoever, again with elegance in-mind. The wine was matured in stainless steel tank using the natural CO2 content in the wine on the lees to act as protection. No sulphur addition in tank. No residual sugar as fermented dry, and none added, leaving us the luxury of bottling without fining or sterile filtration and allowing all the juicy fruit flavours, the rich colour and berry ripeness to stay in the bottle and not in filter sheets.</p>
Tasting Notes:	<p>By handling the grapes and the ferment as we did, we were able to focus all of the good aspects of Pinotage's heritage into the bottle (cherry fruit related to Pinot, spiciness related to cinsault) and avoid all of those that have so often made Pinotage infamously awful. Using free-run juice only is reflected in the red cherries, violets and juicy palate, which finishes with balance, length, a touch of minerality and some really funky spice. Definitely a Pinotage you can drink a bottle of on your own. Even slightly chilled. Now we're hooked, we'll be making a lot more like this...</p>
Aging & Drinking Suggestions:	This wine is drinking well now but will keep for up to 2 years.
Technical Notes:	
Acidity	4.2g/L
pH	3.82
Residual Sugars	2.2g/L
ABV	13.5%vol
Barrel Maturation	NA
Production (bottles)	6 000 (12 x 750ml.) cases