

Bob's

2014 Pinotage



Cultivar :	100% Pinotage
Situation :	Paarl (Wellington) Bovlei Area
Altitude :	150m above sea level
Distance from sea :	75km
Soil type :	Clovelly & Stony Glenrosa
Rootstock :	Richter 101-14, R110-R99
Ages of vines :	9-15 years
Trellising :	Vertical 5 & 6 Wire
Pruning :	Traditional Style
Irrigation :	Drip irrigation
Harvested :	February 2014

Grape analysis:	Acidity:	6.77 g/l
	pH:	3.45
	Sugar:	24.5° Balling
	Yield :	7-9 Tons/Ha

Winemaking Record:

Grapes de-stemmed & cooled down to 10 degrees. Skin contact for 2 days @ 10degrees & then the grapes are left to warm up to 16 degrees and the yeast was inoculated. Wine fermented @ 25 degrees and regularly pumped over during fermentation. Wine fermented for 10 days and then racked from the skins. Malo-lactic fermentation followed by racking after which Acid and FSO2 is adjusted.

Bottled: August 2015

Wine Analysis :	Alcohol :	13.54% by vol.
	Total acid :	5.28 g/l
	pH :	3.44
	Residual sugar :	4.6 g/l

Winemaker's Comment:

Created in 1925, Pinotage was born from the union on Pinot Noir and Cinsault – or rather, “*the debutant from Burgundy meets the farmer from the Rhone*”. At times, the less refined farmer's qualities tend to dominate Pinotage. However, fruit from the warmer Paardeberg and Bovlei areas of Paarl achieve the sugar levels required to produce softer, more elegant, more fruit driven wine. This 2014 Pinotage presents a nose suggestive of Oregon Pinot Noir; dried red berry fruit dominates the palate, all supported by soft balanced tannins. The 2014 vintage has a bit more fruit and is softer up-front than the 2013 vintage.

“...the perfect 'braai' wine, or cook-out wine.”

Maturation potential: 3 - 5 years

More information on www.winesbybob.com

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