



FRANCOIS
Van
NIEKERK

Creating Occasions

PINOTAGE 2021

WINEMAKER:	Francois van Niekerk
COMPOSITION:	100% Pinotage
ORIGIN:	Paarl & Wellington
AGE OF VINES:	28-year-old bush vines
IRRIGATION:	None (dry land vineyards)
SOIL TYPE:	Malmesbury Shale
YIELD:	6 - 7 tons per hectare
VINTAGE CONDITIONS:	Cool growing season with milder daytime temperatures
AGEING POTENTIAL:	15 - 20 years from vintage

VINIFICATION

Handpicked grapes were destemmed, sorted and fermented in open top fermenters at 27°C. The cap was punched down every 2 hours during fermentation. The juice was drawn off the skins after 5 days. After fermentation, the wine was transferred to 225L French oak barrels made from carefully selected wood from the Tronçais forest. Malolactic fermentation took place in a combination of 70% new and 30% second fill barrels. The wine was matured for 24 months in barrel. Only 20 barrels produced.

TASTING NOTES

Deep purple hues with complex aromas of black cherry, black plum, bramble berry and broody blackcurrants, underpinned by notes of tilled earth and sweet oak spice. The palate shows density and weight, with a sturdy framework of ripe, mouthcoating tannins. Generous layers of black- and blueberry fruit are ably supported by notes of roasted coffee beans and liquorice. The richness of the wine is kept in check by a balanced acidity, allowing the wine to finish with a light-footed freshness and persisting flavours.



ANALYSIS

Alcohol:	14.29%
Residual Sugar:	2.3 g/L
Total Acidity:	6.3 g/L
pH:	3.66

