

THE WINERY OF GOOD HOPE

BUSH VINE PINOTAGE 2017

IN THE VINEYARD

Two remarkable, old vineyards were chosen for this interesting example of Pinotage. The first vineyard is of old bush vines on the Helderberg mountain. The second vineyard comes from the Voor Paardeberg, where the sandy granite soils produce wine with lovely tension and superb texture. The 2017 was extremely dry and as a result, we saw a small crop. The upside is that the wine shows lovely concentration and exceptional purity.

CELLAR

All the grapes were de-stemmed but not crushed into a large fermenter and a partial carbonic fermentation took place which helped to enhance the pure fruited nature of the wine, while ensuring a limited extraction of tannins. 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 was added onto the tank. The bottling took place without fining or sterile filtration and allowing all the juicy fruit flavours.

TASTING NOTES

Pinotage is a very difficult grape variety but will repay kindness with an abundant generosity of its own. Free run juice was used and the resulting wine shows red cherries, violets and a juicy palate, which finishes with balance, length and a touch of minerality.

TECHNICAL BITS

VARIETAL	Pinotage	
APPELLATION	Coastal Region	
ANALYSIS	Alcohol	12%vol
	Residual sugar	1.4g/l
BARREL AGEING	None	

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