

Stanford Hills Veldfire Pinotage 2015

Vineyard Information	
Cultivar	100% Pinotage
Region	Walker Bay
Appellation	Stanford Foothills
Irrigation	None
Trellis System	Vertical Shoot Positioning
Soil	Clay & "Koffieklip" (Ferricrete)
Climate	Cool with winter rainfall
Harvest Information	
Type	Hand picked
Date	09-Feb-15
Yield	7 tons /ha
Wine Making	
Wine Maker	Peter Kastner
Consultant	Neils Verberg
<p>Grapes were hand selected, crushed and allowed 2 days cold maceration before yeast inoculation (NT50). Fermentation was done in small bins, punched down four to five times daily. Fermented between 22 & 30°C until dry on skins. Malo-lactic fermentation completed in tank. Stavin oak segments added and aged for 12 months before bottling.</p>	
Wine Makers Remarks	
Colour	Ruby red
Nose	dark fruit, spice, cloves and white pepper
Palate	Sweet fruit entry followed by savoury spice. Balanced smokey tannins and a juicy mouthfeel
Food	Steak, Game, curries and rich stews.

Analysis

Alcohol	14,20%
Residual Sugar	2.2g/L
Total Acid	6.2g/L
Free SO2	11mg/L
pH	3,66
Total SO2	79mg/l