

# Stanford Hills Jacksons Pinotage 2015

<b>Vineyard Information</b>	
<b>Cultivar</b>	100% Pinotage
<b>Region</b>	Stanford Foothills
<b>Appellation</b>	Stanford
<b>Irrigation</b>	None
<b>Trellis System</b>	Vertical Shoot Positioning
<b>Soil</b>	Clay & "Koffieklip" (Ferricrete)
<b>Climate</b>	Cool with winter rainfall
<b>Harvest Information</b>	
<b>Type</b>	Hand picked
<b>Date</b>	09-Feb-15
<b>Yield</b>	7 tons /ha
<b>Wine Making</b>	
<b>Wine Maker</b>	Peter Kastner
<b>Consultant</b>	Niels 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 &amp; 30°C until dry on skins. Malo-lactic fermentation completed in tank before racking to barrel. Matured in french and hungarian barriques for 13 months (15% new)</p>	
<b>Wine Makers Remarks</b>	
<b>Clolour</b>	Ruby red, bright rim
<b>Nose</b>	Dark berries, plums and spice with hints of liquorice
<b>Palate</b>	Juicy entry, fruit driven with brooding dark fruit, plums and cloves. Finishes dry with well balanced tannins from judicious wooding.
<b>Food</b>	Roasts, venison, rich meat dishes and flavourful casseroles.

## Analysis

<b>Alcohol</b>	14,63%
<b>Residual Sugar</b>	2.7g/l
<b>Total Acid</b>	5.5g/l
<b>Free SO2</b>	12ppm
<b>pH</b>	3,76
<b>Total SO2</b>	58ppm