

# THE VINE Post

By STELLENZICHT

**Winemaker:** Guy Webber assisted by Nataleé Botha

**Appellation:** Stellenbosch

**Grape Varietal:** Pinotage - single vineyard wine

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**Background:** The story of this wine is woven from the ancient method of using a single post to support the vine's canopy during the long summer months. Cultivated at around 380m above sea-level, this is one of the highest Pinotage vineyards in the Stellenbosch region. A beautiful expression of unique elements fashioned together to form a singular wine.

#### **Climatic Data:**

The 2014 vintage was one of the coolest and wettest vintages in many years. With more than a quarter of the annual rainfall having been received during the preceding August (250mm) and exceptionally cold conditions experienced between June and September, the winter was almost perfect for the vines and resulted in very good and even bud-break.

The summer months were characterized by regular rain showers and slightly warmer conditions which not only negated the need for supplementary irrigations, but also resulted in very healthy fruit. Cool and dry conditions during the final ripening times into February allowed for a long hang-time and optimally-ripe fruit.

#### **Vineyards:**

This single vineyard was planted in 2007 on nematode-resistant, Richter 99, rootstocks and at an altitude of around 380m above sea-level. Unlike all of Stellenzicht's other Pinotage vineyards, this particular block is trained on a *Stok-by-Paaltjie* system whereby each vine is supported on its own post.

Yielding a mere 2,6 tonnes per hectare, the fruit harvested for this vintage was beautifully-ripe with wonderful intensity in its unique flavours. Analyses of the crushed mash showed the sugar content at 25,4° Balling, Total acid at 6,9 g/l and a pH of 3,54.

## Pinotage 2014

#### **Vinification:**

The grapes were picked by hand on 27 February 2014 and, after crushing and de-stemming, the mash was transferred to a horizontal stainless steel fermenter where it was fermented with a blend of selected yeast strains (Vin13 and N96). Fermentation temperatures peaked at 24°C and lasted for four days before the grapes were pressed pneumatically. Both free-run and press-fractions were retained and a selected culture of malolactic bacteria inoculated.

After the completion of malolactic fermentation in tank, the wine was filtered before being transferred to barrels for further maturation. Maturation took place in 100% new oak barrels of which 40% were French oak and the remaining 60% of Eastern European origin. Total maturation time in barrel was 29 months before the wine was ready for bottling.

A total of 3,716 bottles was filled on 8 August 2016

#### **Winemaker's comments:**

**Colour:** Bright and dense ruby.

**Nose:** Clean red fruit dominates with floral violets adding to the attractiveness. Touches of eucalypt and toasted oak round off the complexities.

**Palate:** Medium-full in structure, the wine is rich in flavor without being bold in body. Its lean and succulent flavours end in a clean, dry and elegant finish with the supple tannins adding to the over-all length.

#### **Ageing potential**

Eight to fifteen years.

#### **Food Pairing**

The elegance and fruitiness of the wine allow for pairings with a variety of meat, game and poultry dishes with favour being given to crispy duck spring rolls with plum sauce and truffle and mushroom filo tartlets.

#### **Chemical analysis:**

Alcohol: 13,9 %vol  
Total Extract: 28,8 g/l  
Residual Sugar: 2,5 g/l  
Total Acid: 5,9 g/l  
Volatile Acid: 0,82 g/l  
pH: 3,62  
Free SO<sub>2</sub>: 31 ppm  
Total SO<sub>2</sub>: 81 ppm (at release)

