

# Stoneboat

VINEYARDS

## 2011 PINOTAGE



### ESTATE VINEYARDS

Oliver, Black Sage Gravelbar

Home Vineyard - 55%

*Planted 2003-2004*

Orchard Grove Vineyard - 45%

*Planted 1998-1999*

### WINEMAKING

#### Fermentation:

8 lots in stainless steel

10% wild ferment

#### Maturation: 15 months in barrel

50% new, 50% 2-4 years old 90%

French & 10% American oak

### TECHNICAL INFO

**Price:** \$24.90

**Listing:** Direct (Allocated)

12 x 750 mL

**SKU #**+383836

**Production:** 990 Cases

#### pH

3.88

#### Total Acidity

5.5 g/L

#### Residual Sugar

0.0 g/L

#### Alcohol:

13.8%

### GROWING & VINIFICATION

Though it originated in South Africa, we have found over the past 14 years that Pinotage on the Black Sage expresses itself differently from its counterpart abroad. Usually last to be harvested in late October, Pinotage never fails to deliver intense, exotically flavoured wines. After a 4 day cold soak, the grapes underwent fermentation in small lots followed by a short maceration period. We find that a minimum barrel maturation of 13 months is required to coax back the variety's flamboyant wildberry characters and bring forth its rich, plummy undertones.

### NOTES

2011 brought cooler fall weather which allowed for a longer ripening period on the vines, bringing about balanced sugar and well-developed phenolics. This vintage is brimming with bright red fruit characters along with subtle butterscotch and and cocoa on the nose. The palate is rich and juicy with dark cherry, blueberry and hints of cedar, all framed by soft tannin.