

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE BASSON PINOTAGE 2014

AVERAGE TEMP: 18.6°C

RAINFALL: 740.46mm

HARVESTING BEGAN: 11/03/2014

HARVESTING ENDED: 11/03/2014

ORIGIN OF FRUIT: Paardeberg

SOIL TYPE: Decomposed granite

YIELD: 5 ton/ha

VINTAGE NOTES: The Basson family of Nooitgedacht farms the vines themselves in the famous granite soils of the Paardeberg. Bush vine Pinotage at high altitude on the top of Paardeberg in Swartland is a challenge between farmers, baboons, buck and winds. Natural low yields and the higher altitude, with no irrigation and small vines, complicate the situation.

WINEMAKING: The grapes were hand-sorted and fermented in 1 ton open top stainless steel tanks. After fermentation the wine was drained off the skins and underwent malolactic fermentation in cement tanks. The wine was aged in 2nd- and 3rd fill French oak barrels for 14 months. The wines are bottle-aged for 24 months.

TASTING NOTES: Appealing black fruit compote aromas, rich with berries and spice.

Succulent and ripe in the mouth with appealing bright raspberry and black cherry flavour. The wine's vivacity is balanced by deep, nutty oak which is creamy and well-integrated, adding structure and harmony. Pliable, supple and textured with comforting yet refined and rounded mouth feel with a long, rewarding finish.



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