

AMANDELBOORD PINOTAGE 2018

Vintage

A surprising, yet contradictory, growing season coming off the back of the severe heat and drought of 2017, the 2018 vintage experienced consistently hot and dry weather but no significant heat waves. The cold to moderate nights together with the much-needed light rain in early December resulted in disease-free grapes with excellent flavour concentration and acidity, delivering an approximate 15% increase in crop.

Viticulture

The Pinotage vineyards are planted in well-drained blue, broken shale at 250 metres above sea level on the Western slope of the Tygerberg 7 kilometres from, and in sight of, the Atlantic Ocean. Employing the VSP trellis system, a typical harvest produces 7 to 8 tons per hectare.

Vinification

Grapes were hand-picked just before dawn, then crushed and open-fermented while undergoing pneumatic punch-downs four times a day. The wine was basket-pressed and transferred to tanks for malolactic fermentation. On completion of MLF, the wine was racked and transferred to 225 litre barrels to mature for 11 months in 20% new French Oak, 10% new American Oak, and 70% in a combination 2nd and 3d fill French and American Oak.

Tasting Notes

Bright plum colour with medium intensity. The nose offers a clean, fruity palate of red fruit such as cherries and strawberries underpinned by whiffs of rich cocoa. This youthful and developing wine has a dry palate and is medium-bodied with a multidimensional flavour profile of red plums, well-integrated oak and a mix of Cape Malay spice such as nutmeg, clove and cinnamon.

Food Complements

Amandelboord Pinotage can be thoroughly enjoyed with sticky barbecued chicken wings, venison carpaccio with ample shavings of pecorino cheese and balsamic glaze and, surprisingly, fresh Asian dressed oysters.

Cellaring Potential

Pinotage in general has an excellent maturation potential of approximately 10 years and the Amandelboord will benefit with bottle aging, ensuring the flavours fully develop and tannins soften and integrate over time.



Analysis

Residual Sugar:	2,1 g/l
pH:	3,46
Total Acidity:	5,8 g/l
Alcohol:	14,33 %

