

1976 Old Bush Vine Pinotage 2021



1976 PINOTAGE

Vineyard

Age of Vines: 45 years (planted in 1976)

Location: Stellenbosch

Viticulture: Dry-land old bush vines
Soil Type: Sandy decomposed granite

Harvest Report 2022

Climatic Conditions: A cooler, slower ripening vintage in the Stellenbosch region, with the focus on attentively monitoring the grape ripening process to ensure optimal picking dates.

Vinification

Harvesting: Grapes were carefully hand-picked in the early hours of the morning at optimal ripeness of 24°B, with a meticulous selection process in the vineyard to ensure the quality of the berries.

Fermentation: The grapes were naturally fermented, on their skins, in open fermentation vessels, with regular manual punch downs to facilitate colour and flavour extraction.

Maturation: Following malolactic fermentation, the wine was transferred to 1^{st} , 3^{rd} and 4^{th} fill 225-liter barrels for a 16-month maturation period, allowing for the development of complexity and refinement of the wine.

Total Production: 1610 bottles

Tasting Profile

Captivating, perfumed scents of red berries, red plums and a touch of spice, complemented by delicate oak nuances. On the palate, the wine shows good balance between the fruit, acidity and oak, with plush flavours of red cherries and plums. The sweet-fruited character of Pinotage comes to the fore on the finish, followed by a lingering smoky undertone.

Food Pairing

The bold fruitiness and smoky undertones pair exceptionally well with the rich, gamey flavors of venison, while the red berry and cherry notes complement duck with a sweet cherry sauce. Pinotage's spice and dark fruit nuances will enhance the savoury and aromatic qualities of a traditional Cape Malay Bobotie.

Alc: 13.05% • RS: 2.5 g/L • TA: 5.3 g/L • VA: 0.58 g/L • pH: 3.82

Roodekrantz is a boutique producer that specializes in crafting artisinal, site-specific wines.