

# GRANGEHURST

2002

PINOTAGE

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GRAPE VARIETIES	Pinotage 88%	Cabernet Sauvignon 12%
ORIGIN	Selected from prime vineyard areas in Stellenbosch viz. the slopes of the Helderberg Mountain and the hills of Firgrove. The southerly summer sea-breezes that blow over the cool waters of False Bay contribute greatly to the quality of the grapes from these vineyards.	
FERMENTATION	After destalking and crushing the grapes, the mash was fermented in open tanks for 4 or 5 days on the skins. The cap of skins was punched down and mixed with the juice 4 to 6 times per day to ensure maximum extraction of colour, tannin and flavours. Prior to completion of the alcoholic fermentation, the free-run wine was drawn off at $\pm 4^{\circ}$ Balling and the skins were gently pressed in a basket press. The press wine was blended with the free-run wine in stainless steel tanks before being transferred to small oak barrels. The malolactic fermentation occurred in tanks and barrels.	
CLARIFICATION	This wine was clarified according to the natural settling and racking method, which does not involve the use of any unnatural fining agents, centrifuges or filters. This method of clarifying wine prevents it from being stripped of flavours.	
BARREL MATURATION	The Pinotage wines from the three vineyards were barrel matured separately and later blended with a few barrels of Cabernet Sauvignon (12%) – an average period of 18 months in 225 litre oak barrels (77% French & 23% American).	
BOTTLING	Bottled at Grangehurst using a gentle gravity flow filling system. The wine flowed from the elevated bottling tanks through a cartridge filter to the hand filler and into the bottles. This was the only stage during the entire winemaking process that the wine was filtered.	
WINE ANALYSIS	Alcohol	14,4% by volume (14,5% on label)

Residual Sugar	1,9 grams / litre
Total Acidity	5,8 grams / litre
pH	3,72

COMMENTS

There was not enough maiden vintage (1992) Grangehurst Pinotage to fill our stainless steel tank – so Jeremy decided to fill the tank with Cabernet Sauvignon (8%). So started the Grangehurst “recipe” of blending between 8 and 14% Cabernet Sauvignon with our Pinotage. The Cabernet provides an interesting dimension of fruit, tannin and additional acidity – which contribute to the complexity and balance of Grangehurst Pinotage.

TASTING NOTES

Dark ruby colour; red berry and plummy fruitiness with vanilla, oak and spice; full on the palate with smooth, robust tannins. Recommended drinking 4 to 8 years from vintage. Enjoy this wine with fine cuisine such as asparagus soup with Gorgonzola ice cream, tagliatelle carbonara, seared tuna, bobotie or springbok pie.

ADDITIONAL INFORMATION

If you would like further information on this wine or any other Grangehurst wines, please:  
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**CLASSIC RED WINE : HANDCRAFTED - TRADITIONAL - UNHURRIED**