

Stamboom - Familytree 2017

Vintage:

The winter of 2016 was cold and dry for the Strandveld region compared to the previous wet winters, but still, if we compare it to the rest of the Western Cape that had a very dry spell, we were still well off. All our dams were brim full by spring. We experienced a very late spring with less wind than normal, that carried into November with beautiful, windless summer days. Perfect for the vineyard flower season and berry set. The result was one of our biggest crops to date. The blessing continued. February was dry with cool south easterly winds, again perfect ripening conditions. We harvested the Pinot Noir during early February and the Pinotage and Cinsaut early March. They were happily married on the 24th of March resulting in a vibrant young red wine.

Grape Varieties: Pinot Noir 50%, Pinotage 33%, Cinsaut 17%

Age of Vines: 6 years

Vinification:

Specially selected grapes were harvested at 23° balling in different stages and open fermented with regular punch downs. A small basket press was used to gently press the skins after fermentation. The wine was transferred to French oak barrels for malolactic fermentation. After Malo was completed, it was racked and finally blended and aged in 300 litre French oak barrels for 9 months. We bottled it unfiltered and unstabilized which may cause sediment.

Bottling date: 12 December 2017

Wine analysis: Alcohol 13.05%;
Residual Sugar 2.3 g/litre
Total Acidity 5.8 g/litre; PH 3.42

Tasting notes:

Aromas of juicy red berry and stewed plums with hints of wet forest floor. Followed by a creamy texture of fine tannins and a touch of vanilla & spice. An elegant wine to be enjoyed anytime with good friends and family.

Serving:

The freshness of this wine makes it ideal to drink slightly cooled on a warm summer's night. Or in the more traditional way with a log fire and piping stews. Pare with your favourite foods but avoid chilli's and very spicy dishes.

