

# Stamboom/Family tree 2018

**Vintage:** The proceeding winter of 2017 was one of the driest in the Western Cape in the last century, fortunately our winter rains were within average range. We received very late cold fronts with ice rain in mid-September. This storm did cause extreme damage to our young shoots, so while we were grateful for all the rain, we did pay the price, as we lost half our potential crop almost overnight. In late November we had a further blow with a hail storm which caused more damage and the final crop was on average a very low 3.5 tons /ha. February was dry with cool south east winds, the perfect ripening conditions! We harvested the Pinot Noir early February and the Pinotage and Cinsaut early March.

**Grape Varieties** Pinotage 61%, Pinot Noir 27%, Cinsaut 12%

**Age of Vines** 7 years

**Vinification** Specially selected grapes were harvested at 23 B on different stages and open fermented with regular punch downs. We used a small basket press to gently press the skins after fermentation and then placed it in French oak barrels for Malolactic fermentation. After Malo was completed, the wine was racked and finally blended. We aged it in 300 liter French oak barrels for 9 months. The wine was bottled unfiltered and not stabilized and might cause sediment.

**Bottling date** 31 January 2018.

**Wine analysis** *Alcohol 13.77%; Residual Sugar 2.5 g/liter; Total Acidity 5.7 g/liter; PH 3.42*

**Tasting notes** Aromas of juicy red berry and stewed plums with hints of wet forest floor is followed by a creamy texture of mouthwatering tannins with a touch of vanilla and spice. A big wine to be enjoyed anytime with good friends and family.