

# Stamboom - 2019 - Familytree

## @R180.00

**Vintage:** The summer of 2018 was the driest in 50 years. So much so that we saw most of our wetlands in the Agulhas Plain dry up completely. It was like living in a strange new world seeing Marié on a full canter with her horse over the dry cracked mud in a vlei that is normally the home of the local hippo pod. The winter started only late in May, and it was only towards the end of September that we saw our wetlands full again. The cool dry spring with less wind than normal resulted in a moderate healthy crop. February was dry with cool southeast winds, the perfect ripening conditions! We harvested the Pinot Noir in early February and the Pinotage and Cinsaut in early March.

**Grape Varieties:** Pinotage 49 %, Pinot Noir 31%, Cinsaut 20%

**Age of Vines:** 8 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. The wine was placed in French oak barrels for Malolactic fermentation. After Malo was completed, the wine was racked and finally blended. The wine was aged in 300 l French oak barrels for 9 months. The wine was bottled unfiltered and not stabilized which might cause sediment.

### **Bottling date:**

22 January 2020. Total production 1160 bottles

### **Wine analysis:**

*Alcohol 13.92%;*

*Residual Sugar 2.5 g/liter;*

*Total Acidity 5.4 g/liter; PH 3.52*

### **Tasting notes:**

Dark garnet red with a rim of purple. Mulberry and cigar box aromas with dried prune flavors and a salty creamy finish like Springbok Carpaccio. Enjoy with 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.

Pair with your favorite foods but avoid chillies and very spicy dishes.

