

TERRY SEITZ INC.

Importers of Fine South African Wines

FANTAIL PINOTAGE 2011



APPELLATION	Stellenbosch
SERVICE AREA	Pinotage 3.18 hectares
TERROIR	The Pinotage vineyard is planted on N-NW facing slope at 180-200 meters. The soil on all these blocks varies from medium to heavy textured, with a moderate structure and shale mother material. The clay contents vary between 15%-20%.
Trellising	Bush vines
VINEYARD AGE	Pinotage 18 years
DENSITY / BLOCK	3396 vines per hectare
SOIL-PREPARATION	Mechanical preparation and adjusting of the pH with lime.
HARVESTING	By hand in picking baskets which get tipped in bins for transport to the cellar.

BASIC CELLAR PROCEDURE

Receiving of grapes during the day. Crushing and de-stemming and the mash is pumped to Marionette fermentation tanks. The mash was cold soaked for 3 days before spontaneous fermentation of the juice started. Commercial yeast was added half way through fermentation. Fermentation took place at 28-34°C.

PUMP-OVERS	Aerated pump-overs 6 times per day with aeration moving one times the volume of the tank with every pump-over. Maceration was 6 days.
PRESS	Bucher Pneumatic press. Wine from pressed skins was kept separately from the free run wine.
MALO-LACTIC	Malo-lactic fermentation was done in 100 % barrels.
MATURATION	10 Months in French oak barrels.

ANALYSIS	ACL: 14.5%
	R.S.: 3.4 g/l
	T.A.: 4.2g/l
	pH: 3.82

TASTING NOTE	This is an elegant wine with flavors of cherries and plums with a hint of spice on the nose. These flavors follow through onto a smooth palate that finishes with rounded fruity tannins.
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