



HAZENDAL

ANNO 1699

HAZENDAL PINOTAGE 2017

COLOUR: Dark ruby

AROMA: Prominent red fruit aromas of plum and cherry welcome the nose, while seductive smoky notes and dark truffle entice the senses.

PALATE: This medium bodied wine is well structured and the flavours are measured. The fruit and oak components are married seamlessly. Luscious red fruit follows on the palate, with an enduring finish.

pH: 3.5 TA: 5.5 g/l RS: 3 g/l Alc: 13 %

VARIETIES: 100% Pinotage

AGEING POTENTIAL: Enjoyable now, but has the potential to age for 10 years.

FOOD MATCHING: Fire-grilled venison meats such as springbok or kudu loin, served with a rich butter jus.



TERROIR

The Bottelary Hills are extremely diverse in terms of terroir. A wide variety of different slopes, aspects, elevation above sea level, soils, and the influence of both the False Bay to the south, and the cold Atlantic in the west, make for a very intricate array of micro-climates.

The Bottelary area forms part of granitic hills and the reddish- and yellowish- brown soils are highly suited to the production of quality wine grapes. The soils are acidic, have great water retention capabilities and are well drained. Soil types include Oakleaf, Tukulu, Hutton and Clovelly.

Vineyards in the Bottelary Hills are planted at varying heights from 150m to up to 400m above sea level. All of these factors contribute to crafting unique, distinctive wines with a sense of place.

VINIFICATION

Grapes are hand-harvested in small harvest crates during the cooler early morning hours to preserve the grape flavours. Each block is harvested at optimum phenolic ripeness. This is decided by the winemaker during regular tasting visits to each vineyard block. The grapes are cooled overnight and destemmed the next morning at 5-10 °C. Berries are hand-sorted on a vibrating sorting table before they are taken to a stainless-steel tank where cold maceration occurs for approximately 5 days. Blocks are kept separate for fermentation and vinification. 80% of the wine was aged in 500ℓ French oak barrels (100% new), while the remainder was aged in Flexcubes for 20 months before fining and bottling took place.

WINEMAKER

Clarise Sciocatti-Langeveldt