# Dewaldt Heyns Weathered Hands Pinotage 2021

#### Harvest

Cultivar: 0,5 ha of 48-year-old dry-land bush-vine Pinotage

Clones: unknown Rootstock: R99

Origin: Paardeberg, Swartland

Soil: Deep weathered granite soils with coarse gravel

Harvest: 10 February 2021

Yield: 3,2 tons per hectare (21 hl/ha)

Balling: 23,6 °B

## Vinification

This wine was made from a small plot of dry-land bush-vines planted in 1973. Grown on eastern-facing, deep weathered granite soils of the Paardeberg, the deep-rooted vines are exceptionally well adapted to the dry summer climate of the Swartland. Hand-picked in the early morning and cooled, the grapes were partially destemmed into open-top fermenters. Half of the berries were kept whole. The must was cold soaked for two days, warmed up and allowed to start fermentation naturally.

The fermenting cap was manually punched down three times daily, with one additional pump-over a day. After fermentation, the wine was drained into a third each of new, second-fill and third-fill Allier French oak barrels. The press fraction was kept separate. Malolactic fermentation was completed in the barrels. Care was taken during the fermentation process not to over-extract this old-vine Pinotage, which — if handled with care — tends to lean in style towards the complexity and subtlety of its parents (Pinot Noir and Cinsault) and not the typical bold examples made from young vines.

After malolactic fermentation, the wine was given a low sulphur dose and left on its lees for 10 months. The wine was then racked, blended and returned to barrels. After a total of 18 months in barrel, the wine was racked and filtered through a coarse sheet filter. Bottling was done with a fine sheet filtration.

## **Analysis**

Alcohol: 14 vol %Total acid: 5,7 g/lpH: 3.59Residual sugar: 2,5 g/lVolatile acidity: 0,60 g/lFree sulphur: 32 mg/lTotal sulphur: 106 mg/l

## **Tasting note**

The wine has a ruby red colour with red plum, subtle blackberry notes and sour-cherry flavours. A subtle floral perfume underscores the fruit. The oak is integrated, complementing the fruit notes on the palate. The Pinotage has a silky texture and a medium to full-bodied mouthfeel.



