



# LAIBACH

## 2018 PINOTAGE

<b>VARIETAL</b>	<b>: 100% Pinotage</b>
<b>ALCOHOL</b>	<b>: 14.5 % vol.</b>
<b>TA</b>	<b>: 5.8 g/l</b>
<b>pH</b>	<b>: 3.5</b>
<b>RS</b>	<b>: 1.9 g/l</b>

A new release of our single vineyard Pinotage. We bottled this wine since our very first vintage of 1997. We have one outstanding block of old Bush vine left on the farm. It is an unirrigated organically farmed block with very low yields and is nearly 25 years old. To say the berries are small and concentrated is very much an understatement. I think this is probably one of the best blocks of Pinotage in the Stellenbosch appellation.

This is a difficult variety to work with, especially in the cellar. It ripens fast, ferments fast and actually goes off fast if you are not careful. We usually pick it 4 - 5 weeks before Cabernet Sauvignon. It is a grape that can produce amazing wines but with high yields, excessive watering and fertilizing can produce real bad wines. Luckily, we do not have this problem and we generally do around 30 hl per hectare which is very low. We pick everything by hand and then we destem, sort before crushing and then straight to small stainless open top fermentation tanks. We inoculate with a selected yeast and we actually do a strict pH correction on this variety because of excessive Malic acid which can lead to bacterial problems later. 3 - 4 days warm fermentation follows with lots of pump over and punches to extract fruit, colour and tannin before a soft press immediately after we reached the end of alcoholic fermentation. Malolactic fermentation is done in stainless and after that the wine is moved to older French oak barrels for 14 months.

Deep dark colour. A very expressive nose with mulberry, raspberry and wild strawberry by abundance. Not too much influence of wood on the nose or palate. Tannins are soft and juicy, the overall balance judged to perfection. A wine showing the versatility of this South - African grape. It is elegant with a light structure and a long lingering aftertaste. A wine to keep improving the next 4 - 8 years after harvest.

**LAIBACH VINEYARDS (PTY) LTD** R44 KLAPMUTS ROAD STELLENBOSCH ([www.laibachwines.com](http://www.laibachwines.com))

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