



MÔRESON

Môreson - Pinotage - (2010 Vintage)

Tasting Notes

Colour: Intense scarlet with a deep violet hue.

Aroma: Dried prunes, wild cherries, as well as a blend of clove and cinnamon.

Palate: The 2010 Môreson Pinotage displays balance across the entire palate. The taste is akin to a melody of dark berry fruit with a spice-edge that merges in the mid-palate to create a lingering mouthfeel.

Climate

Climate: Mediterranean.

Rainfall: 700ml per annum.

The vineyards are situated on the slopes of Stellenbosch mountain facing South West. This specific vineyard experiences a cooling effect, from the ocean, in the evening.

Soil

The soil is alluvial; it is red in colour. It shows good water retention and the vines experience very little stress throughout the year. This reduced level of stress supports slow ripening and results in great overall grape (and later wine) flavour. The soil isn't monitored and isn't supplemented by drip irrigation as it's a dry land vineyard.

Analysis: Alc: 14.5% . **TA:** 6.4g/L . **RS:** 1.9g/L . **pH:** 3.64

Vinification/Maturing

The Pinotage grapes are harvested with all grapes undergoing an in vineyard sorting and then a final cellar berry sorting. The grapes are only partly crushed and the skins lightly torn before being transferred to open plastic fermenter tanks (for fermentation). The grapes are cold soaked for 72 hours and then fermented.

The Pinotage grapes are punched down and pumped over during fermentation. This takes place according to a rotation cycle (every 4 hours for the first 2/3 of fermentation after which the tempo of pump-overs slows down to 3 times a day.) The Pinotage undergoes one [delestage](#) - the wine is removed from the skins completely and pumped back after a period of time. The Pinotage is pressed before it is dry and its fermentation is completed in stainless steel tank. Primary fermentation takes between 4 and 7 days.

30 % of Malolactic fermentation takes place in new French oak barrels. 70 % takes place in tank on 1.5 g/L French oak chips. The Malolactic fermentation can last for 1 – 3 months. After Malolactic fermentation the Pinotage is racked (from the lees) and filtered before being transferred to its barrel for maturation.

Maturation takes place in French oak barrels for 13 months after which wine is filtered, blended and bottled.