



FAT BARREL

WINE COMPANY



Wine & Vintage:	<u>Bob's Pinotage 2015</u>
Origin:	Western Cape (Paarl, Wellington – Bovlei area)
Label:	Bob's
Farm Location:	Wellington, Western Cape, South Africa
Altitude / Distance from sea:	150m above sea level / ± 75km (± 46,60miles)
Soil & Rootstock:	Clovelly, Stony Glenrosa soils & Richter 101-14, R110-R99
Vine age Trellising Pruning:	13 – 19 years 5&6 Wire Traditional
Winemakers :	Bob Lynde & Theunis van Zyl
Grape varieties analysis:	100% Pinotage Acidity: 6.86 g/l pH: 3.43 Sugar: 24.5° Balling Yield : 8-10 Tons/Ha
Style of wine :	Dry Red Wine
Date Harvested:	February 2015
Date Wine was bottled:	Oct 2016
Vinification :	Grapes de-stemmed & cooled down to 10°C. Skin contact for 2 days at 10°C. The grapes are then left to warm up to about 16°C, and yeast-inoculated. Fermentation at 25°C, and regularly pumped-over, over 10 days and then racked from the skins. Malolactic fermentation followed by racking after which acid and FSO2 is adjusted.
Wood Maturation:	Between 8 and 18 months.
Winemaker`s notes:	Created in 1925, Pinotage was born from the union of Pinot Noir and Cinsault – or rather, “the debutant from Burgundy meets the farmer from the Rhone.” At times, the less refined farmer’s qualities tend to dominate Pinotage. However, fruit from the warmer Paardeberg and Bovlei areas of Paarl achieve the sugar levels required to produce softer, more elegant, more fruit driven wine. This Pinotage presents a nose suggestive of Oregon Pinot Noir; dried red berry fruit dominates the palate, all supported by soft balanced tannins.
Wine Analysis:	Alcohol 13.57% : Residual sugar 4.63 g/l : Total Acidity 5,24g/l : pH 3.41
Food pairing:	The perfect wine for a “braai” (barbecue) or cookout. Great with grilled chicken and all red meats. Even Vegetarians will enjoy this wine with beautiful steamed dishes.