



# CHAMONIX

FRANSCHHOEK VALLÉE DES VIGNERONS



## *Greywacke Pinotage 2013*

GRAPES: Pinotage 100%.

The healthiest bunches are hand-picked from mid to end February, the rest are air-dried in the vineyard and picked in March 2013.

VINEYARDS: Two plots covering 2.5 hectares in Greywacke soils at 350 meters of altitude on southwest facing slopes.

The vines, of an average age of 18 years, are planted at a density of 4000 vines per hectare and trained in the traditional Cordon system.

VINIFICATION AND AGING: Whole bunches are hand-selected on sorting tables and fermented in stainless steel vats (maceration carbonique) at 22-28°C for 10 days on the skins.

Partly dried grapes are added whole for a second fermentation between 18-20°C for 15 days on the skins. After malolactic fermentation, the wine of about 14.5% alcohol is matured for 2 years in 228 liter French oak barrels with 30% new wood.

STYLE AND MATURITY: The Greywacke Pinotage has a deep garnet red colour with tinges of dark violet when young. The bouquet is complex with scents recalling wild berries, spice and cherries. On the palate the wine shows full body and rich dark chocolate extract with fruit flavours balanced elegantly by tannins in a long finish that reveals a sweetness reminiscent of licorice.