



Cape of Good Hope BASSON Pinotage 2007

HISTORY

The Basson family of Nooitgedacht farms the vines themselves in the famous granite soils of the Paardeberg .

SITE

Bush vine Pinotage at high altitude on the top of Paardeberg in Swartland is a challenge between farmer, baboons, the buck and the winds. Natural low yields and the higher altitude, with no irrigation and small vines.

WINE MAKING

The grapes were hand sorted and fermented in 1 ton open top stainless steel tanks. After fermentation the wine was drained off the skins and underwent malolactic fermentation in cement tanks.

The wine was aged in 2nd and 3rd fill French oak barrels for 14 months. The wines are bottle aged for 24 months.

TASTING NOTE

Instantly appealing sweet ripe red fruit and floral nose. Seductively floral – more petal and perfume than fruit. On the palate there is ample red berry fruit and yet it remains light bodied and quite delicate. Nutty tannins follow and make way for a chocolate/cocoa and mulberry finish. Good length, body and structure throughout, it is savoury with a light peppery bite and cinnamon spice twist.



Basson | 33° 34' 14.41" S 18° 47' 51.88" E | Elevation 561m



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