

# False Bay Wild Yeast Pinotage, Coastal Region



**Producer:** False Bay Vineyards  
**Winemaker:** Nadia Barnard  
**Country of Origin:** South Africa  
**Region of Origin:** Western Cape  
**Grapes:** Pinotage 100%  
**ABV:** 14%  
**Case Size:** 6x75cl  
**Vintage:** 2014  
**Suitable For:** Vegetarians and Vegans  
**Closure Type:** Screw Cap



## The One-Liner

Perfect Pinotage - youthful, vibrant and fruity.

## Tasting Note

This wine has a bright nose of summer pudding and cream. The palate has a savoury earthiness redolent of its sandy provenance.

## Producer Details

**FALSE BAY VINEYARDS** is named after the bay which frames Waterkloof's eagle's view from the top of the Schapenberg Hill outside Somerset West. As an extension of this estate's wine portfolio which fully adheres to the philosophy of uncompromised quality and exceptional value for money, the False Bay Vineyards ranges offer wines of character that capture Cape terroir and place at an affordable, everyday price. Grapes are sourced from the wealth of excellent vineyards in and around the Cape Winelands and this collection of easy-drinking yet quality driven wines are crafted by a passionate team led by winemaker Nadia Barnard, a traditionalist at heart and custodian of the Waterkloof Cellar.

*"We all love fine wine, but not always the price"*

**False Bay Vineyards – a range of truly fine wines of real individual character with a sense of Cape terroir at an affordable, everyday price... proof that fine wine can be affordable.**

The False Bay Vineyard range consists of:

False Bay  
Peacock

The **Waterkloof** portfolio consists of:

Waterkloof  
Circumstance  
Circle of Life  
Seriously Cool

## In The Vineyard

Extensive experience in working with the Pinotage grape, provided False Bay Vineyards with the knowledge to bring out the best in the varietal by relying on low yielding, old, untrellised bush vines. This approach seems to change a grape that is more beast than beauty into something extraordinary. We know that Pinotage will never be a sleek, suave international showstopper, but it is a proudly South African varietal that allures with an

## Food Recommendations

Perfect with pork belly dish or barbecued meats, boerwurst, game or good, old fashioned sausage and mash.

authentic, earthy flavour like no other grape. Stunted plantings, reminiscent of twisted bonsai trees, seriously deliver on greatness – fruit so dense that it needs the tough love of open top fermenters to dispel the volatile esters. Since there is no Old World style to emulate, their journey with Pinotage thus far, has been quite an adventure.

The grapes for the False Bay Pinotage stem from 30 year and older, unirrigated bush vines in the warmer Paarl region. The attraction to these vineyards were the very small berries brimming with fruit concentration.

### **In The Winery**

As with all the reds in the False Bay Range, native or wild yeasts were allowed to complete the fermentation process. After de-stemming, berries were fermented in stainless steel tanks. From the onset of fermentation, all the juice was racked from the skins, once a day. It was then pumped back over the skins after an hour. This was combined with a pump-over, once a day, until fermentation was complete. Fermentation took place at temperatures of 26°C to 30°C (at the height of fermentation). The wine was drained from the skins after fermentation had completed. No press juice was added to the wine. The wine was then aged in large oak vats for 8 months, which tempered the Pinotage tannins, as it allows slow oxygen ingress resulting in a more elegant wine.

### **Awards & Press**

2012 Vintage: Sommelier Wine Awards 2014 - Silver

2013 Vintage: "Paul Boutinot isn't the biggest Pinotage fan and wanted to indulge himself by producing "the cheapest Pinotage on the market with no faults". What could have been the least pleasant wine at the Boutinot tasting turned out to be the nicest surprise. It's light and bouncy, and full of restrained but lingering strawberry flavours". The Wine Merchant, 1/4/16

2012 Vintage: "Fruit-forward and juicy, with lots of grippy tannin alongside dark forest fruit, this spicy wine has good length and is fresh and approachable. Match with steak and grilled meats." Sommelier Wine Awards 2014, Judges Comments

### **Notes**

The wind picked up during flowering time which delivered lower yields, showing great concentration and complexity. Ideal weather conditions during the harvest season – moderate day temperatures, cool night temperatures, no prolonged rain or heat waves – had a positive impact on the grape quality and imparted good colour on the reds and lovely acidity on the whites, with balanced flavours.