



The varietal range is our scratching the surface. Honest is the word that best describes the wines of Olifantsberg – wines that reflect the legend of Olifantsberg and its distinct personality. The different vineyard batches of each variety are all vinified separately and then carefully blended together to showcase the full varietal character and nuances of the grape.

YEAR PLANTED | 2005

WINE LIST DESCRIPTION

Lovely purity of dark cherries and wild strawberry with hints of spice and earth supported by supple tannins. This wine is made in a pure, fruit-driven style which shows the fresher, more elegant side of this grape.

Root Stock Paulsen	Slope SW to W	Altitude 300m
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SOIL Sandstone topsoil - Clay-Shale subsoil

TRELLIS SYSTEM

Perold

GRAPE BALLING 23.0 - 24.0

BLOCKS sourced from: single vineyard

TOTAL PRODUCTION 1173 cases

MATURATION 10 Months oak	PICKING TIME Feb
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WORLD CLASS WINES

Fruit purity comes to mind when we talk about our Pinotage. We take a less-is-more approach. The objective is to respect the variety and the site with an elegant approach that brings out the best qualities of both parents Pinot noir and Cinsaut.

CLONES Unknown

VINEYARD

The vineyard is located on the slopes of the Olifantsberg where it endures big diurnal temperature differences and constant winds. During the winter the mountain peaks are snow covered, keeping the vines dormant for longer. Cold winters, coupled with the summer winds, ensure the slow ripening of the grapes; help to maintain healthy vines; and contribute freshness and elegance to the wines.

WINEMAKER Elizma Visser

Alcohol	12.5%
Residual Sugar	1.7
Total Acidity	5.5
pH	3.75

