

BERNHEIM *Wines*

• THE HOUSE OF J. H. PACAS •

BERNHEIM Pinotage 2007

Happiness is a life-long dream come true. To me, this has meant the acquisition of the beautiful Bernheim wine farm. It is situated on the slopes of Paarlberg near the Berg River and looks out onto the Du Toits kloof mountain range. The soils and climate are ideally suited for the cultivation of noble grape varieties with sufficient water from the Berg River to relieve vineyard stress during the ripening season.

The 2007 season was winemaker Jacques Kruger's fourth vintage at Bernheim Wines after he and friends Pieter Taljaard and Hermann Helmbold bought the property in February 2004.

Pinotage is a true South African variety cloned from Pinot Noir and Hermitage in 1925 by professor A I Perold

Wine Making Details

The grapes were allowed to reach optimum ripeness before being hand harvested. Careful selection in the vineyard resulted with only the best grapes being used for this wine. After de staking the mash was kept cold in 10 ton fermenters for two days before the yeast was added. Fermentation was allowed to complete before the skins were pressed. The resulting wine has rich fruity crushed berry flavours, complemented by hints of banana and ripe plum.

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|--------------------------|-------------------|
| Date Picked | Mid February 2007 |
| Picked at | 24 ° Balling |
| Fermented | 7 Days |
| Fermentation Temperature | 25 ° C |
| Juice yield per ton | 732 litres |

Analysis at Bottling

| | | |
|----------------|------|-------|
| Alcohol % | 12.5 | vol% |
| Residual Sugar | 2.3 | g / l |
| Total Acidity | 5.0 | g / l |
| Ph | 3.70 | |

Serve with traditional smoorsnoek or at a braaivleis.