



MÔRESON THE WIDOWMAKER

The Môreson Pinotage is a rich and deliciously heavy red wine. Characterized by dried prunes, wild cherries, as well as a blend of clove and cinnamon flavors, notes of cannabis can be detected, it is delicious enough to be a meal on its own. It is also considered one of the Top 10 Pinotage in South Africa.

Produced from the Welgevallen dryland vineyard planted in 1994. The grapes are harvested in 3 separate passes according to varying ripening levels. Grapes are cold stored overnight at 5°C prior to crush. All grapes are bunch sorted and berry sorted. Berries are not crushed but rather torn using their new cyclone skin perforator. 25% of the incoming grapes are layered into the fermentation vessels as whole bunches. No cold soaking takes place as it is their belief that this practice actually destabilizes color in the long term. The must is inoculated the following day with an organic yeast with extractive properties. No enzymes or acidulants are used throughout the process.

The must is punched down and pumped over during fermentation. This takes place according to a rotation cycle (every 4 hours for the first 2/3 of fermentation after which the tempo of pump-overs slows down to three times a day.) Fermentation is brief and lasts only 4 days. Once primary fermentation is complete, the still fermenting wine is drained. Only the "hearts" of the pressing fraction was added back to the free – run fraction. Malolactic fermentation takes place in tank and once complete the wine will rest on its lees for 2 months during which no sulfur is added. During July, the wines were racked and given their first sulfur dose before being

transferred to barrel for maturation. 50% of the barrels are first fill and comprise light toasting oak, while 50% constitute 2nd fill and smaller percentage of 3rd fill. Due to the concentration, the wine is matured for 15 months.

100% Pinotage | 750ml

Single Vineyard – Welgevallen Farm

W.O. Stellenbosch

Western Cape • South Africa

PROCESSING: 25% whole bunch fermentation for 4 days with pump over/punch down cycle taking place every 4 hours. Malolactic tank before being racked into. Fermentation takes place in barrel for maturation.

AGING: 50% New French Oak Barrels. 15 Months maturation in barrel

MALOLACTIC: 100%

BOTTLING March 2018: 1800 cases per vintage

Vintage

2016

Alcohol

14.92

Total acidity

5.6g/L

Residual Sugar

2.36g/L