# The Last of The First

Professor Perold's creation, Pinotage, was propagated at Elsenburg College in 1935. In 1941 Myrtle Grove on the Schapenberg was chosen for the first commercial plantings. Today only one block remains on the Schapenberg — **The Last of The First**.

Completely different in style to inland Pinotage. Elegant, perfumed, graceful —- Pinotage as it was originally intended?

## **REGISTERED SINGLE VINEYARD**

A small and singular parcel of mature 1994 planted Bush Vine Pinotage measuring 1.3 hectares. This block is the last Pinotage grown on the ocean facing slopes of the Schapenberg, where the original commercial plantings of Pinotage took place. This rare little block is on a cooler, elevated southfacing slope, just 2.5 miles from False Bay. Due to the effect of incessant wind and the application of organic farming practices the berry-size and yield is also tiny at just over 3tons/ha or 20hl/ha. The up-side here, however, is healthy grapes with excellent balanced concentration. Good things really do come in small packages.

### WINEMAKING

Handpicked, hand sorted and fermented whole bunch with wild yeast in a small open top oak fermenter and regular manual-punch downs during fermentation. The wine was left on the skins and stems for 31 days before being pressed off in a basket press and transferred to three old 600 litre barrels for a maturation period of 16 months before bottling without fining and only the lightest of filtrations.

#### **TASTING NOTES**

Colour: Luminescent dark cherry.

Aroma: Lifted Mulberry and Damson, mildly earthy. Similar to a Martinborough Pinot Noir.

Taste: Excellent balance, finely integrated tannins threading through from start to finish. Morello cherry with a touch of earthiness.

## SERVING SUGGESTION

Drink now and over the next decade. Serve at 15 degrees Celsius, 59 Fahrenheit.

Match made in Heaven: Duck!

## **DETAILS**

Producer: False Bay Vineyards

Region: Schapenberg (W.O. Stellenbosch)

Production: 1549 bottles

Alcohol: 13% Residual Sugar: 1.5g/l Total Acid: 4.9g/