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# Southern Right

## PINOTAGE

WINE OF ORIGIN WALKER BAY

SOIL: Low-vigour, stony, clay-rich, shale-derived soil  
ALCOHOL: 13.11%  
ACID: 5.10 g/l  
PH: 3.67  
RESIDUAL SUGAR: 1.90 g/l  
BARREL MATURATION: 100%  
BARREL AGEING: 9 Months  
1<sup>ST</sup> FILL: 8% 2<sup>ND</sup> FILL: 8% 3<sup>RD</sup> FILL: 16% 4<sup>TH</sup> FILL: 68%  
WOODING: 56% 228 litre & 44% 400 litre French Oak Barrels  
TIGHT GRAIN: 100%  
FRENCH COOPERS Francois Freres 66%, : Mercurey 26%, Saury 8%  
YIELD: 3.80 tons/ha, 24.70 hl/ha  
FRUIT ORIGIN: Hemel-en-Aarde Valley 20% Upper Hemel-en-Aarde Valley 44%  
Walker Bay 26%  
PRODUCTION: 2 254 cases of 12 bottles equivalent

Release date – January 2021

## GROWING SEASON

Harvest was a touch earlier than usual, beginning in the first week of February. Budding was even and complete, helped by a fortuitous two days over 30 Centigrade in mid-September, but it was unusually late in the Sauvignon blanc. The weather at flowering was benign, if a little wet. Ripening was a touch uneven - more so in the various Sauvignon blanc vineyards than for Pinotage. Overall the year was wetter than the previous few years (with a total annual rainfall of 849mm for calendar year 2019). A particularly wetter than average October and January created downy mildew pressures, which became odium and later botrytis pressures, not helped by high humidity and early morning dew. These were however satisfactorily held at bay with organic treatments. The average maximum temperatures for Dec, Jan, Feb, Mar were exactly equal to our long-term average of 25 Centigrade (the long-term equivalent for Burgundy for Jun, Jul, Aug, Sep is 24.8 Centigrade), so on our measure, the vintage was cooler than 2019 and equal to the celebrated 2009 and 2015 vintages. Pinotage yields were significantly down on the already low yields of 2019. Sauvignon blanc yields were very low in our old vineyards and normal in the younger vineyards. A standout feature of the 2020 vintage was phenolic ripeness at lower alcohol than usual, combined with low sugar to alcohol conversions for the fermentations. A highly positive situation. So despite lower alcohol, the Pinotage is deep, and intense, with a beautiful fine-grained structure. The Sauvignon blanc has a marked mineral purity and saline quality. A year with weather challenges that did not prevent our team from achieving an exciting outcome.

## WINE STYLE

Southern Right is re-defining Pinotage with this intense classically styled, clay-grown wine, packed with complex berry fruit, beautiful tannins and subtle spice. Full ripeness and the longer hang-time afforded by cooler sites, combined with the complex, more classic fruit aromas and structure resulting from clay-rich soil, make this wine a highly individual expression of South Africa's unique grape variety.

*All Southern Right wines are made, matured, bottled and labeled  
by Southern Right on the Southern Right farm.*

**Southern Right**  
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