

2020

PINOTAGE

CASE PRODUCTION

426

VINEYARD

Orchard Grove Vineyard

APPELLATION

Okanagan Valley, BC

HARVESTED

October 14 & 17, 2020

FERMENTATION

100% Stainless Steel

BLEND

100% Pinotage

ANALYSIS

Alcohol: 14.5 %, T.A.: 5.91 g/L, pH: 3.95, RS: 0.2 g/L

“ Wild dark bush berries and caramelized toffee arise upon the first whiff of the glass, followed by dark chocolate, dried red fruits and earthy components on the mid palate, before a lively medium long toasty finish. ”

WINEMAKING

Reduced yields for our Orchard Grove Vineyard Pinotage resulted in great freshness, with an abundance of ripe red fruit flavours, while maintaining a moderate alcohol. The grapes followed our regular procedure of a gentle processing while going into stainless steel tanks. Daily pump overs in high temperatures made for a quick fermentation with wine then going into French and American oak barrels where they spent 15 months ageing.

HARVEST

The 2020 growing year started out with a mostly mild winter until February came and we saw some temperatures dip into -20 C, minimal bud damaged was reported as we warmed up into the Spring. Budbreak was a bit later than normal and we had more cool days and rain than the past years, resulting in a lower yield vintage. The always reliable Okanagan summer help kick start growth with temperatures around 35C to 40 C, allowing the vineyards to catch up and get into a more regular ripening pattern. Harvest started in early September with our Pinot Blanc and Schonburger coming off first. September and early October saw excellent weather and things were rolling along nicely until a snow storm and cold temperatures arrived late October, bringing a halt to ripening any grapes left in on the vine. Luckily for us, our Pinotage was picked just a few days before. Overall, it was another stunning vintage for Stoneboat with low yields but high quality fruits.



STONEBOAT

PINOT HOUSE

