

# RADFORD DALE®

## FRANKENSTEIN PINOTAGE 2015



### IN THE VINEYARDS

The old bush vines that grow this individualistic Pinotage are rooted in unusual white clay at the foot of the Helderberg Mountain. Unirrigated, these vines plunge their roots deep into the earth in search of moisture to sustain the ripening of grapes into the long dry summers of the Cape. In 2015, this vineyard turned 25 years old and as such the crop is small, but wonderfully concentrated which allows for early picking.

### IN THE CELLAR

The grapes were hand-picked into small, 20kg lug-boxes and then kept under refrigerated conditions until the next day when the grapes were hand sorted. A large percentage of bunches were destemmed but not crushed so that about 50% of berries which were transferred to the wooden fermenters were still whole. This meant that during the fermentation a partial carbonic fermentation took place which helped to enhance the pure fruited nature of the wine, while ensuring a limited extraction of tannins. The wine was then lightly basket pressed and transferred by gravity to barrel for maturation. A particular focus during the vinification of this wine was to employ the most gentle, most traditional of techniques from harvesting to bottling.

### BARRELS

Only large format (500L and 600L) barrels were employed to mature the wine. The focus being to retain the wonderfully expressive, pure fruit while allowing for enhanced texture. Also, no new oak was used in order for the fruit to shine.

### THE NAME

Dr. Abraham Perold was the South African viticulturist and scientist based at Stellenbosch University who germinated the Pinotage varietal in 1925 by intermingling two species of grapes which arguably, should never have been given life together: Pinot Noir & Cinsault. A century earlier, Dr. Victor Frankenstein, from Mary Shelley's novel, Frankenstein, created an equally strange creature, also by stitching together different body parts from mismatched 'donors'. The Radford Dale Frankenstein Pinotage is our nod to the work carried-out in his laboratory by South Africa's first professor of viticulture, Abraham Perold, and a wink to the creature he created.

### A NOTE FROM THE WINEMAKER

The inspiration for this wine came from a stubborn belief that Pinotage today has its place among more established varieties. It can produce wines of intrigue and complexity without becoming harsh, chemical or showing any of the other cruel features that its detractors have reason to name. Treat it meanly and Pinotage will show its angry side. Through its clarity and purity of fruit, its lithe texture and its absence of any kind of aggression. It is not a monster; it is a soul with a heart and one which will repay kindness with abundant generosity of its own.

### TECHNICAL BITS

VARIETY  
APPELLATION  
ANALYSIS

**Pinotage**  
**Stellenbosch**, South Africa  
Alcohol **13.66%vol**  
Total Acidity **5.49g/L**  
pH **3.64**  
Residual Sugar **1.97g/L**  
**370** (12 X 750ml) cases

PRODUCTION

*The Radford Dale Philosophy brings together the natural qualities of the geology & climate of the Cape of Good Hope with the experience & passion of a team of friends, from the Old World & the New. Together they make some of the finest, rarest & most individual wines of this incredible region*

ALL ABOUT INDIVIDUALITY  
[www.radforddale.co.za](http://www.radforddale.co.za)