



Pinotage

Synonym: none.

Commonly mistaken for: none.

Origin: South African variety, created in 1925 by Stellenbosch University Professor Abraham Perold, crossing Cinsaut with Pinot Noir. The first commercial planting of Pinotage was made in 1943. Today it is cultivated not only in South Africa, but also in Zimbabwe, New Zealand, California, Canada, USA and Australia.

Agronomic and environmental aspects: Empirically Pinotage prefers hillside sites, with a good percentage of clay to retain moisture. It is moderately vigorous. In South Africa the "bush-vine" training system was traditionally used. It is imperative to plant virus-free vines to ensure quality Pinotage with no off flavours is produced.

Diseases, pests and disorders: The thick-skinned variety shows good resistance to most common diseases, particularly botrytis, and thus grows well in areas with high humidity. However, it has moderate resistance to both downy and powdery mildew. Early to mid-budding, it sometimes suffers from spring frosts.

Description:

Growing tip:	half open, cottony, of yellowish green colour with slightly pink edges.
Leaf:	medium size, cordate, 3-lobed or 5-lobed. Has a wide opened V-shaped petiolar sinus, often limited through nerves at petiole end; lateral superior sinuses are sometimes very deep and V-U shaped. The profile is flat with medium-weak density of prostrate hairs in lower side of mature leaf.
Bunch:	medium size, compact, of cylindrical-conical form, with short wings.
Berry:	medium size and spherical or round; skin is thick and strong, of blue-black colour, high level of bloom.[average weight: 1.96 g].
Vegetation growth habit:	erect
Vigour:	medium
Average bunch weight:	small-medium (100-180.)
Average bunches per shoot:	1 or 2
Growth Stages:	
Time of budburst:	early
Time of flowering:	medium-early
Time of veraison:	medium
Time of harvest:	early or medium-early

Wine characteristics:

The wine can be made in a range of styles from light and fruity to rich and powerful. In South Africa, it is sometimes used to produce sparkling as well as fortified wines.

The Australian Experience:

None as yet. Demand for Pinotage in Australia is low. No trial wines have been made from the nursery block either.

Available Clone:**Pinotage SBC 1**

- Clone selected in British Columbia, Canada;
- bunches of medium size, sometimes winged,
- bunches of cylindrical-conical form and good density of berries.
- Good resistance to botrytis.

Maturity Data: Chalmers Merbein Vineyard

	14/2/17	21/2/17	24/2/17	1/3/17	7/3/17	10/3/17
Pinotage SBC						
Baume	10.4	12.4	12.8	13.2	14.2	14.8
pH	3.52	3.66	3.56	3.63	3.78	3.75
TA	6.4	5.3	5.7	5.7	5.3	4.8