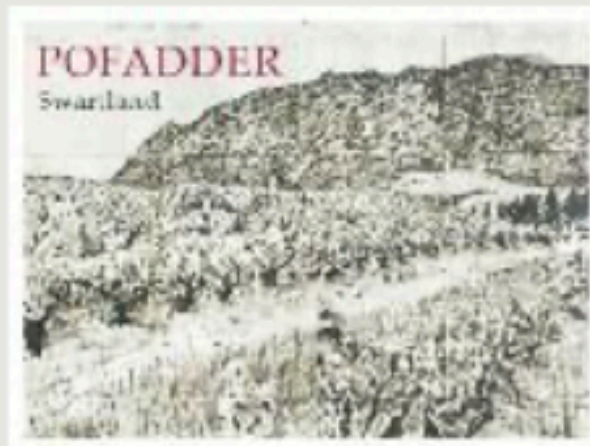


POFADDER

In the late 19th century, and much of the 20th, cinsaut was the workhorse red variety – and played an undeclared role in some great red blends. It was the obvious candidate for inclusion in the Old Vineyards Series. But it poses many quality problems in the vineyard as well as the cellar, including the difficulty of keeping yields down and attaining perfect ripeness, plus its very oxidative character.

There were five vineyards considered – but it became clear that the block on the Riebeek Mountain in the Swartland was far above the rest in quality (the snakelike form of the mountain, as seen on the label, gave the wine its name). After harvest, careful sorting is vital, to get rid of both under-ripe and over-ripe berries. The whole clusters are then placed in an old wooden open-top fermenter, with one or two punch-downs by foot each day to slowly release juice for fermentation.

After a month on the skins the grapes are transferred by hand into a tiny basket press and pressed directly to an old wooden cask. The wine is bottled after a year or so, to retain the fruit and elegance of the wine and avoid any premature oxidation character. Pofadder is by far the most challenging wine in the collection to work with.



In die laat 19de en in die grootste deel van die 20ste eeu was cinsaut die rooidruif-werkesel wat 'n onbenoemde rol in baie rooi versnitte gespeel het. Die druifsoort het sy plek in hierdie Ouwingerdreeks dus waarlik oor die tyd heen verdien, alhoewel dit 'n vareiteit is wat heelwat kwaliteitsprobleme kan veroorsaak: dit is nie maklik om die drag te beperk nie; die wisselende rypheidsgraad maak dit moeilik om die ideale parsdatum te bepaal en die wyn het 'n geneigdheid om oksidatief voor te kom.

Vyf wingerde is oorweeg en die blok op die Riebeekberg in die Swartland het bo die res uitgestaan. Die naam van die wyn kom van die bynaam wat die berg met sy slangagtige silhoeët in die volksmond gekry het. Hierdie druif vereis noukeurige sortering na die pluk, want alle oorryp en groen korrels moet verwyder word. Die heel trosse met stingels word dan in oop hout-giskuipe geplaas en net twee keer per dag met die voet deurgetrap om die sap stadig vry te stel vir gisting.

Na 'n maand se gisting op die doppe word die wyn in 'n outydse mandjiepres uitgedruk en direk in ou vate geplaas. Die wyn word na 'n jaar se veroudering gebottel om die delikate en elegante geure vas te vang en moontlike verdere houtverouderings- en oksidatiewe geure te vermy. Die Pofadderwyn is by verre die mees gekompliseerde om mee te werk.