AGN 2 Pinotage Association 00





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Pinotage Association AGM





- 08:30 Registration and coffee 09:00 Welcoming 09:15 Annual General Meeting 09:35 Die Pinotage genoom: stresreaksiegene is 'n hoofbron van inter-kultivar genetiese diversiteit in druiwe The Pinotage genome: stress response genes are a major source of inter-cultivar genetic diversity in grapevine Beatrix Coetzee 10:15 Invloed van druifrypheidsvlakke op wyn-sensoriese eienskappe van Pinotage: tentoonstel van sommige voorbeelde Impact of grape ripeness levels on wine sensory attributes of Pinotage: showcasing some examples I Etienne Terblanche 10:45 Coffee/tea 11:25 Kan geenuitdrukking lig werp op die "ou-wingerd"-karakter van wyne? Can gene expression shed light on the "old-vine" character of wines? Johan Burger 11:45 Kartering van die Absa Top 10 wyne: sensoriese en chemiese perspektiewe Mapping of the Absa Top 10 wines: sensory and chemistry perspectives | Jeanne Brand & Astrid Buica
- 12:30 Informal tasting of Absa Top 10 Pinotage and Perold Cape Blend wines and canapés



ABSA | Thank you to our sponsor & long-term "partner in wine"

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Viticultural information of the 2017 Absa Top 10 Pinotage wines



Pinotage is a grape that needs special viticultural and winemaking techniques. It can be tough and demanding, but when you get it right the rewards are astonishing, world-class masterpieces.

Beyers Truter, Chair and founder of the Pinotage Association

Wine name and vintage	La Cave Pinotage 2016	Bottelary Pinotage 2015	Windmeul Pinotage Reserve 2015	Môreson MKM 2015	Kanonkop Pinotage 2012	Pioneer Pinotage 2014	Bushvine Pinotage 2015	Flagstone Writers Block 2015	Carpe Diem Pinotage 2015	Delheim Pinotage 2012
Winery	Wellington Wines	Neil Ellis Wines	Windmeul Cellar	Môreson	Kanonkop	Lanzerac	Stellenbosch Vineyards	Flagstone	Diemersfontein	Delheim
Block information										
Clone/s	PI 48	PI 50	PI 48	PI 50, PI 48,	PI 6	PI 48	PI 48	PI 50	PI 48	PI 48
На	6.84	2.5	6.54	2.34 1.82	5.83	2.39	6.97	2.73	2.1 0.5 2	3.35
Tons/Ha	5.5	6	6	3.9	5-8	6.48	7.105	9	7.6 11.4 8	8
Planting date	1995	1998	1996	1994, 1997, 1998	1976	1996	1993 1995	2002	1997 1997 +/- 1990	1995
Rootstock	R99	R99	R110	Rugeri, Paulson, R110	R99	R110	101-14	101-14	R99	R110, R99
Row direction	N-S	N-S	NW-SE	N-S	E-W	N-S	N-S	SE-NM	N-S E-W N-S	N-S
Row width X Planting width (m)	3.3 x 1.22	2.5 x 1.2	3 x 1.5	2.7 x 1.4	2.7 x 1.2	3 x 1	2.7 x 1.35 x 1.20	2.5 x 1.2	3 x 1.2	2.75 x 1.2
Trellising system	Bushvine	Bushvine	Bushvine	VSP with unilateral cordon	Bushvine	5 wire Perold	Bushvine	5 wire VSP	Bushvine, 5 wire Perold, Bushvine	5 wire Perold / Bushvine
Soil										
Water holding capacity	Med High	Very good	Good	Good	Clay 11-23%	Deep granite with clay	Average	Average	Med Low High	37 mm/m plant avail. water
Structure	Med coarse + some clay	High % clay	Med strong	Coarse sandy clay loam	Decomposed granite - Oakleaf			Glenrosa		Oakleaf (sand, clay, loam)
Geology	Duplex (weathered shale + Koffieklip	Granite	Weathered Malmesbury shale	Oakleaf / Tukulu	Decomposed granite - Oakleaf	Decomposed granite	Decomposed granite	Decomposed shale with granite in between	Glenrosa, Cartref, Koffieklip	Decomposed granite (Cumulic soil)
Potential	Med	High	Good	Med - Good	6.6-9		Med	Med	Med Low High	8+/10
Irrigation system	Dryland	Drip	Dryland	Dryland	Drip	Drip	Micro sprinklers	Drip	Drip Drip Dryland	Dryland
Drainage	Natural	Natural	Natural		Natural	Good	Good	Good	Good	Natural
Terrain										
Aspect	N-S	S-W	Flat	WSW-facing	Southwest	NW	S-SW	West facing with SE to NW rows	N W N	Southwest
Position in landscape	Facing E - NE		Mid-slope	Slope	Slope		Mid-slope	Lower mountain slope		Slopes
Incline (degrees)	Flat	30	Flat		8.1 - 10	Steep	4-6	Steep		3-4
Proximity to the ocean	+/- 70 km	15 km	40 km	17 km	33 km		4 km	+/- 100 km	60 km	+/- 30 km
Altitude (m)	+/- 200 m	225 – 245 m	130 m	210 m	246 – 275 m	400 m	75 m	600 – 720 m	240 m 230 m 139 m	250 - 260 m
Climate										
Mean temp. for ripening month	29°C	20°C	max 29.8°C min 17.27°C	28°C	28°C					Jan. 24.13°C, Feb. 22.13°C
Mean annual rainfall	347 mm	600 mm	533 mm	474 mm	600 mm			300 mm	+/- 450 mm	779 mm
Canopy management										
Leaf break	No	Yes	No	No	Yes	Yes	No	Yes	No	Yes

Winemaking and general information of the 2017 Absa Top 10 Pinotage wines

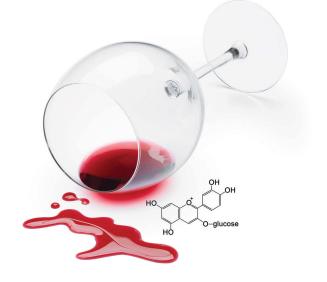
Wine name and vintage	La Cave Pinotage 2016	Bottelary Pinotage 2015	Windmeul Pinotage Reserve 2015	Môreson MKM 2015	Kanonkop Pinotage 2012	Pioneer Pinotage 2014	Bushvine Pinotage 2015	Flagstone Writers Block 2015	Carpe Diem Reserve Pinotage 2015	Delheim Pinotage 2012
Winery	Wellington Wines	Neil Ellis Wines	Windmeul Cellar	Môreson	Kanonkop	Lanzerac	Stellenbosch Vineyards	Flagstone	Diemersfontein	Delheim
WO	Wellington	Bottelary	Paarl	Stellenbosch	Simonsberg	Jonkershoek	Stellenbosch	Breedekloof	Wellington	Stellenbosch
Harvest date	25/01/16	08/02/15	21/01/15	28/01/2015	22/02/2012	Early Feb. 2014	22/01/15	27/2 - 03/03/15	22/01 - 04/02/15	13, 14, 18, 22/02/12
°В	26	26	26.5	25.2	24.9	25-26	24.2	25-26.5	25-26.7	24 - 26.2
pН	3.65	3.38	3.5	3.35	3.72		3.35	3.5 - 3.7	3.4 - 3.65	3.69 - 3.76
TA g/l	6.8	7.4	5.62	7.51	5.6		6.12	5.0 - 5.5	5.3 - 5.6	5.94 - 6.39
Sorting	No	No	No	Yes	Yes	Yes	No	Yes	Yes	No
Cold maceration	No	No	24 hours	No	No	2 days	2 days	5 days	12 hours	No
Enzymes added	No	No		No	Yes	No	Yes	Yes	Yes	No
Yeast com. name	NT 116	АМН	NT 116	2bFermcontrol Viniferm Red	WE 14 + VIN 13	Spontaneous	D 80	L 2226, Exotics, Alchemy 4, Lalvin Clos	NT 50, D 80	WE 14, WE 372, Lalvin Clos, Exotics
Ferm. temp.	26°C	24-26°C	24.5°C	27°C	28°C	25 – 30°C	22 – 25°C	22 – 27°C	26 – 28°C	26 – 28°C
Tank type	Open top	Open top	Cement, open top	Terracotta pot	Open top	Stainless, cement, open top	Stainless	Open top	Stainless	Stainless
Pump overs / punch downs	Punch downs	Open pumpovers	Both	Both alternatively	Punch downs	Both	Both	Punch downs	Pump overs	Rotor turns and pump overs
Intervals	3 hours	2 or 3 a day dep. on °B	3 – 4 hours	5 per day	2 hours	4 per day	3 per day	Max. 8 per day dep. on °B	4 – 5 hours	3 hours
Days on skins	6	Press @ 2°B	5.5	8	3	7	9	12	6	4
MLF tank or barrel	Barrel	Barrel	Barrel	Terracotta pot	Barrel	Barrel	Tank	Barrel	Barrel	Both
MLF spont. or inoc.	Spontaneous	Spontaneous	Inoculated	Inoculated	Inoculated	Spontaneous	Spontaneous	Inoculated	Inoculated	Spontaneous
MLF culture com. name	-	-	Advanced Cellar Solutions, AF3	2bFermcontrol Malobacti AF3	Alpha One Step	-	-	CH 16	Alpha One Step	-
Oak origin	French	French	French	French	French	French	French	French + American	French	French
Barrel size	225 I	500 I	225 I	300 I	225 I	225 I	300 I	225 I	225 I	225 l + staves in tank
Toasting	MT	Blonde to medium	МТ	Medium	Medium + Medium Plus	Medium	Medium	Medium	МТ	
Barrel rackings (incl. MLF)	Only after MLF	2	3	2	2	2	2	Only once after MLF	2	2
Finings in barrel	None	None	Gelatine	None	None	None	None	Light copper if needed	None	None
Months in barrel	18	16	18	18	22	22	18	14 - 16	17	12
Finings prior to bottling	Bentonite 5 g/l	2 egg whites	Gelatine	None	None	None	Egg white	None	None	Gelatine
Filtration	Bulk, 70 sheet	None	AF 70 sheet	1.7 and 5 µm @ bottling	Crossflow + Cellulose sheet	Crossflow + Sheet	5 µm sheet	Bulk + Sheet	Crossflow + filtration @ bottling	Bulk + AF 50
Bottles produced	3000	4000	6500	1901	71000	3600	15300	17900	13000	41027
Cellar door price	R150	R320	R132	R750	R387.60	R850	R90	R250	R220	R190
Cork / screw cap	Cork	Cork	Cork	Cork	Cork	Cork	Cork	Cork	Cork	Cork
Other info		SO ₂ only added in October '15 One racking after MLF and one in Oct.								



Chemical analysis of the 2017 Absa Top 10 Pinotage wines

	Wine name and vintage	La Cave Pinotage 2016	Bottelary Pinotage 2015	Windmeul Pinotage Reserve 2015	Môreson MKM 2015	Kanonkop Pinotage 2012	Pioneer Pinotage 2014	Bushvine Pinotage 2015	Flagstone Writers Block 2015	Carpe Diem Pinotage 2015	Delheim Pinotage 2012
	Winery	Wellington Wines	Neil Ellis Wines	Windmeul Cellar	Môreson	Kanonkop	Lanzerac	Stellenbosch Vineyards	Flagstone	Diemers- fontein	Delheim
	Alc. %	14.04	14.5	14.06	15.3	14.73	14.63	14.53	14.9	14.28	14.5
	Extract	33	27.2	31.9		31.4		30.31	33.78	32.2	28.09
<u>s</u>	RS g/l	3	2.6	3.3	2.6	1.7	4.6	3.83	3	2.6	1.6
BASIC ANALYSIS	VA g/l	0.59	0.69	0.73	0.63	0.67	0.7	0.62	0.59	0.72	0.53
SIC AN	рН	3.59	3.44	3.5	3.46	3.68	3.54	3.58	3.43	3.49	3.45
BAS	TA g/l	5.6	5.5	5.6	5.8	5.7	5.9	5.36	5.86	5.9	6.07
	FSO ₂ mg/l	38	57	49	12	51		29	40	35	40
	TSO ₂ mg/l	116	102	97	46	98	121	80	90	95	78
0	4MMP ng/l (0.8 ng/l)	0.07	0.20	0.45	0.27	0.51	0.48	0.44	0.25	0.94	0.83
VOLATILE THIOLS	3MH ng/l (60 ng/l)	63.12	74.18	169.55	153.63	81.99	72.94	114.59	56.29	136.01	130.15
VOLATI	3MHA ng/l (4.2 ng/l)	11.17	10.18	13.07	23.31	9.24	15.28	10	12.14	11.71	9.17
	4FMT ng/l	40.27	11.96	37.12	3.97	58.98	34.90	12.02	15.41	29.30	21.35
	Anthocyanin s mg/l	415.66	292.79	302.71	340.79	228.71	282.31	256.76	352.25	234.57	161.3
OLICS	Colour density	31.394	20.67	27.34	25.865	19.947	26.106	21.301	26.622	19.079	16.223
PHENOLICS	Tannins mg/l	3245.7	2396	3125.4	2839.4	2582.5	4010.2	3141.5	3150.2	2587.9	2033.2
	Total phenolics	79.473	63.779	75.982	70.951	63.684	77.596	65.225	77.784	59.12	48.672

PHENOLICS	Wine A	Wine B	Wine C
Anthocyanins mg/l	271.4	168.87	179.81
Colour density	15.355	17.112	19.774
Tannins mg/l	2606.6	1998	4179.2
Total phenolics	56.083	49.212	73.266



Sensory analysis of the 2017 Absa Top 10 Pinotage wines



Aroma

Mouthfeel

2016 Wellington La Cave Pinotage



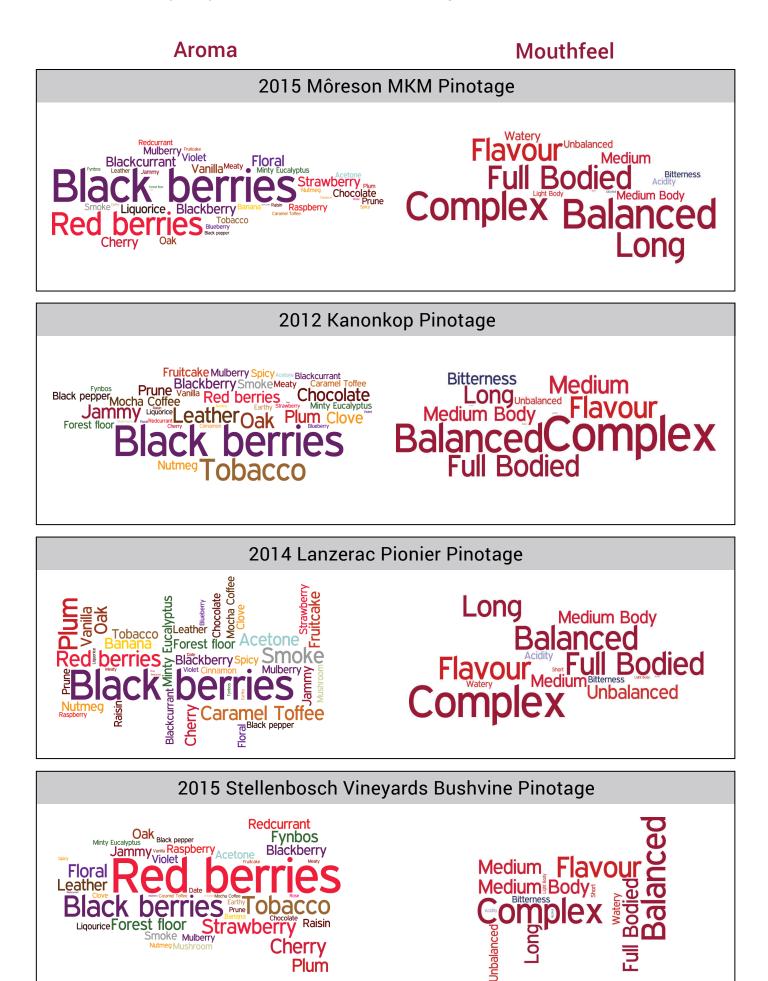
2015 Neil Ellis Bottelary Hills Pinotage

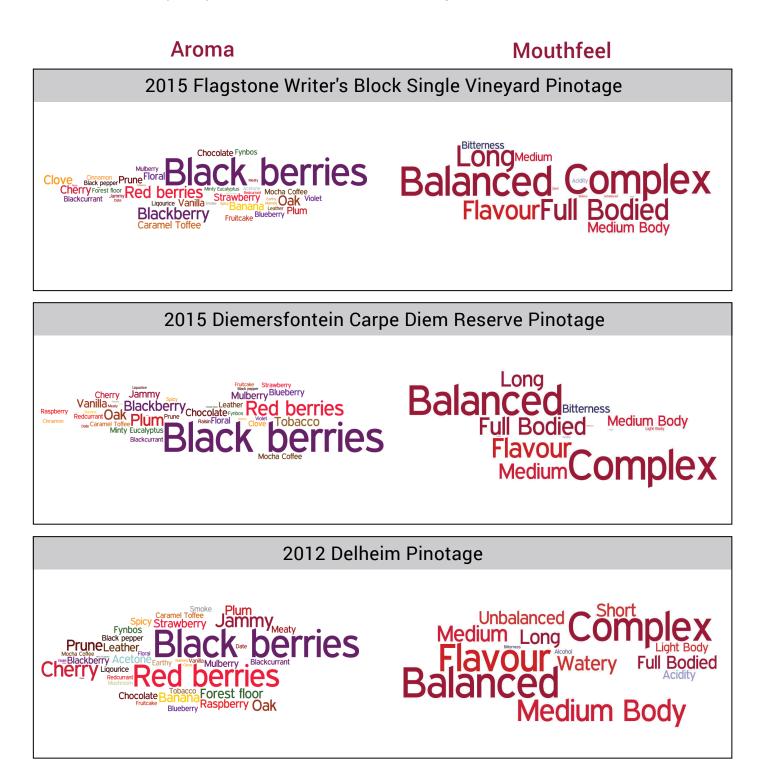


2015 Windmeul Pinotage Reserve



Long Flavour Complex Balanced Medium Full Bodied Medium Body





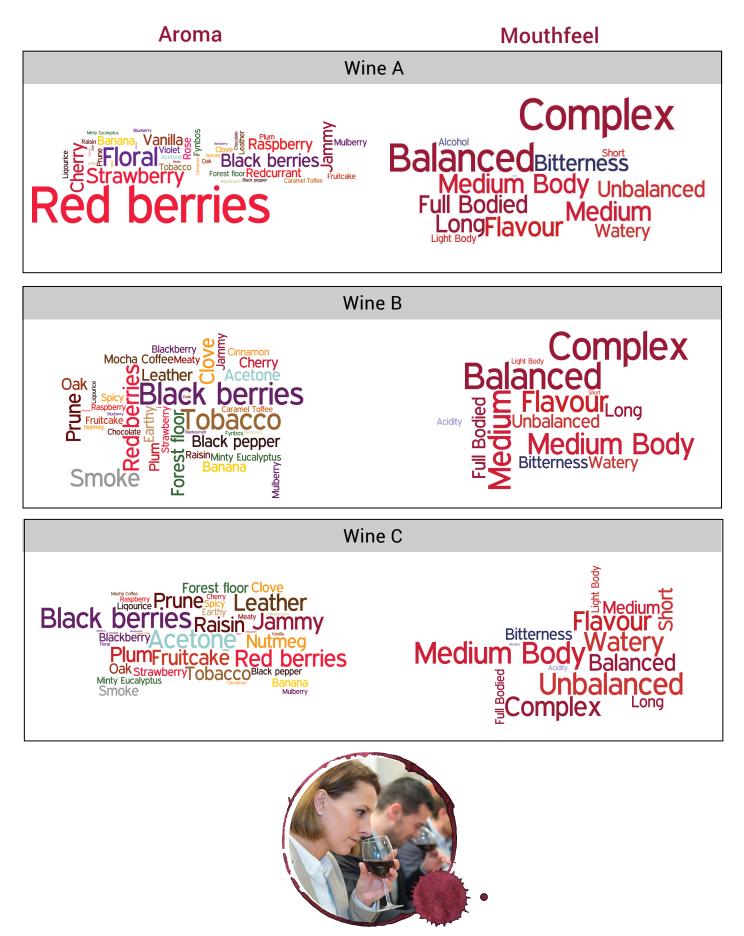


The Absa Top 10 Pinotage competition has become an important platform for the recognition of excellence in the winemaking industry.

John Tshabalala, Absa's Managing Executive, Western Cape

Sensory analysis of the three lowest scoring wines in the 2017 Absa Top 10 Pinotage competition





The impact of grape berry ripeness level on berry and wine composition & potential wine style of *Vitis vinifera L* cv. Pinotage



Etienne Terblanche Funded by Winetech & Pinotage Association

The realities of changes in consumer trends and the pressure on winemakers to create a wine that is appealing and unique, yet typical of the variety, necessitate a profound knowledge of the variety and its interaction with the biotic and abiotic environment.

In comparison to many other widely cultivated "international" varieties, limited information is available to producers regarding the relationship between the berry ripening stage and wine quality of South African variety: Pinotage. Ripening stage is known to change wine phenolic content, colour, volatile composition and sensory profile. Yet the extent- and impact of these changes on wine qualitative and sensory properties specifically for Pinotage are still very broadly defined and lacks varietal specific The current information. study proposes detailed а characterisation of vineyard status in parallel to the tracking of wine composition over a range of ripening stages. This will provide a basis from which a more informed harvest decision can be made, bearing in mind different potential wine styles. This is specifically relevant due to a characteristically short harvest window (low margin for error), as a result of rapid sugar accumulation associated with Pinotage. Consequently, along with the realities of future warmer and drier, more extreme conditions, the understanding of Pinotage ripening dynamics will become paramount in order to continue to produce high quality, uniquely South African wines.

The understanding of Pinotage ripening dynamics will become paramount in order to continue to produce high quality, uniquely South African wines.

DUTPUT

Data obtained of wine chemical and sensorial properties will be related to a dynamic description of the plant-environment continuum and grape berry development in order to obtain accurate information regarding relationships between leaf (source) and grape (sink) seasonal metabolic changes. In this way, reference data is created that would form the basis of future practical parameters that may enable producers to judge and manipulate optimal grape and wine quality associated with a particular style. The Pinotage genome: stress response genes are a major source of inter-cultivar genetic diversity in grapevine



Beatrix Coetzee | Funded by Pinotage Association

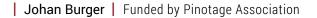
Grapevine cultivars display a great level of intra-species diversity in viticultural and oenological traits. Understanding this genetic diversity is an important step towards developing improved grapevine cultivars, but also for the conservation of the important traditional cultivars.

This study focused on the next-generation sequencing and bioinformatic analysis of the Pinotage genome and transcriptome. Pinotage is an artificial Pinot noir/Cinsaut cross, created with the South African climate and growing conditions in mind. Today it is a commercial cultivar, used for the production of premium wines, and deeply rooted in the South African wine culture and history.

A *de novo* assembly strategy was followed to produce the first Pinotage draft genome sequence. Sequencing read data were also aligned to the available reference Pinot noir genome, and from this alignment the Pinotage/Pinot noir variant density, determined.

Pinotage genome and transcriptome data were also combined to identify Pinotage genes not present in the reference Pinot noir genome. These were classified as both structural and regulatory genes and it was shown that, especially genes involved in the stress response network, are a major gene class contributing to the genetic differences between Pinotage and Pinot noir. Since a plant species is constantly challenged by various biotic and abiotic stresses, it is an evolutionary investment to diversify genes involved in stress responses, to be able to efficiently overcome these stresses. It was shown that, especially genes involved in the stress response network, are a major gene class contributing to the genetic differences between Pinotage and Pinot noir.

Can gene expression shed light on the "old vine" character of wines?



In South Africa, as in other grape-growing areas, there is a newfound interest in old vines and vineyards, and the exceptional wines made from them. Wines produced from older vines are generally accepted as having more depth and complexity than those produced from younger vineyards, and this term is used on wine labels to indicate a wine of high quality. Nonetheless, no formal classification exists to classify a vine as an "old vine", and it largely depends on the history of vineyards and winemaking in the area. For example, in old-world wine production areas many vineyards in excess of 100 years may exist. In contrast, in a new world growing area, a vine of 50 years might be considered old. In South Africa, the economic life of a vineyard is an average of 20 to 25 years, and vines are generally considered to be old when they reach 35 years.

Describing wines made from old vines as having more depth and character is subjective, and to our knowledge no scientific research has been done to prove which compounds differ between young- and old-vine wines. Changes in gene expression and hormone levels play a role in initiating and controlling ripening and influence flavour and aroma compounds accumulating in the berry. Still, it is unknown to what extent gene expression levels differ between young and old vines.

To study this distinctive old-vine character, gene expression profiling of both berries and leaves from young and old Pinotage vines at harvest, were performed. Vine material was sampled from a commercial Pinotage vineyard where young and old vines are inter-planted. This data was used to form an overall picture of gene expression in leaves and berries of Pinotage vines. Differential gene expression between young and old vines was studied, and the involvement of these genes in fruit ripening, discussed. In addition, we used a metagenomic approach to compare fungal, bacterial and viral populations in young versus old plants, in order to understand the possible role of these microbiomes in wine quality. This study's metagenomic approach to compare fungal, bacterial and viral populations in young versus old plants, has the potential to help us to understand the possible role of these microbiomes in wine quality. Phyllis Burger (ARC) & Melané Vivier (IWBT, SU) Funded by Winetech

This project aims to develop a method to increase the genetic diversity of Pinotage. Pinotage, South Africa's locally bred cultivar, is considered the country's flagship red cultivar, however very few clones are available to the industry. Pinotage was only bred in the twentieth century (1925) and can be regarded as a "young" cultivar. This means it has had limited time to give rise to mutations compared to other cultivars that have been around for centuries.

Traditional breeding involves crossing two parent cultivars and since grapevine is a heterozygous crop, their off-spring are unique individuals with characteristics varying from both parent cultivars and from its siblings. Thus traditional cross-breeding is not suited to improve or alter single or limited characteristics of an existing cultivar. Genetic modification provides an ideal solution since specific genes can be inserted into an existing cultivar, but there is a lot of controversy and consumer resistance against this technique. Evidence exists that spontaneous bud-mutations result in the formation of new cultivars and clones while induced mutation has been successfully used to develop new cultivars in a number of crops. Induced mutation alters characteristics at random, but allows for the generation of a large number of variations that can be used for possible selection.

Mutations in grapes have been induced by gamma irradiation of buds, after which plants are established on own roots from the buds, or by grafting single-bud cuttings onto rootstocks. Once the plants are established, potential mutants can be selected based on phenotypic differences. The sensitivity of cultivars to irradiation differ, some withstanding higher doses than others.

The current pilot study explores irradiation-based mutagenesis of Pinotage by evaluating irradiation doses and length of exposure to mutagenic agents on different tissues (bud wood, *in vitro* micro buds and somatic embryos or embryogenic callus).

The results provided three main outcomes: (i) Information was obtained to establish a protocol of the irradiance conditions that are sub-lethal to the materials; (ii) a large collection of irradiated nodal cuttings were obtained for three clones of Pinotage that can now be tested further for possible mutations (ARC and IWBT); and (iii) embryogenic callus lines that could be regenerated into plantlets to evaluate the impact of irradiance and somatic embryogenesis in the likelihood to induce mutations (IWBT).

We optimised the most appropriate mutagenesis protocol for Pinotage with regard to procedure, plant material used and dose rate.

Latest Pinotage statistics



TOTAL AREA UNDER VINES





% TOTAL AREA UNDER VINES

2008			
6.0	6.5	7.4	7.4

GEOGRAPHIC DISTRIBUTION

Swartland	Paarl	Stellenbosch	Breedekloof	Robertson	Olifants River	Worcester	Cape South Coast	Northern Cape	Klein Karoo
1 517 ha	1 343 ha	1 195 ha	946 ha	772 ha	653 ha	385 ha	71 ha	47 ha	50 ha

% PINOTAGE IN WINE REGION

2001

1 606 421 8 466 349,85

SWARTLAND	21.7%	
PAARL	19.2%	
STELLENBOSCH	17.1%	
BREEDEKLOOF	13.6%	
ROBERTSON	11.1%	
OLIFANTS RIVER	9.4%	
WORCESTER	5.5%	
CAPE SOUTH COAST	1.0%	
NORTHERN CAPE	0.7%	
KLEIN KAROO	0.7%	

AGE DISTRIBUTION IN HECTARES



2017

	LITRES	PACKAGED	BULK	TOTAL Volume
6,5	GERMANY	1 141 862	4 253 121	5 394 983
68	U.K.	2 015 510	3 071 961	5 087 471
75	CHINA	1 497 944	1 149 860	2 647 804
88	RUSSIA	1 521 036	24 040	1 545 076
25	SWEDEN	813 876	16 100	829 976
8,5	U.S.A.	485 792	95 960	581 752
5,5	FRANCE	82 444,5	448 070	530 514,5
2,5	DENMARK	80 835	406 600	487 435
97	TOTAL	9 943 698.5	10 181 475	20 125 173.5

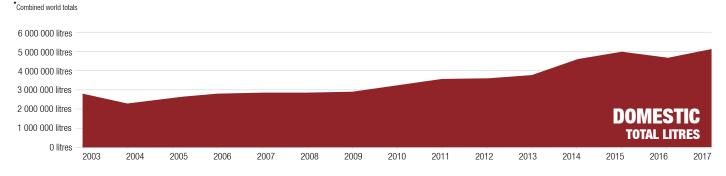
LITRES	PACKAGED	BULK	TOTAL Volume
GERMANY	533 629,25	301 140	834 769,25
U.K.	3 121 250,1	388 520	3 509 770,1
CHINA	2 250	-	2 250
RUSSIA	8 572,5	-	8 572,5
SWEDEN	543 928,5	47 860	591 788,5
U.S.A.	324 265,5	30 000	354 265,5
FRANCE	37 539	401 713	439 252
DENMARK	185 490	168 480	353 970

LITRES	PACKAGED	BULK	TOTAL Volume
GERMANY	1 007 288,5	5 544 848	6 552 136,5
U.K.	1 269 093	1 377 475	2 646 568
CHINA	371 466,75	-	371 466,75
RUSSIA	131 688	-	131 688
SWEDEN	1 990 725	-	1 990 725
U.S.A.	623 983,5	-	623 983,5
FRANCE	101 665,5	175 330	276 995,5
DENMARK	173 722,5	47 740	221 462,5
TOTAL*	8 292 144	7 562 653	15 854 797

2011

TOTAL*	6 859 928.85
IVIAL	0 000 020,00

EXPORTS



#Pinotage_2018 What's on?



Absa Pinotage Top 10 Award Ceremony

15 Aug 2018 @ Cavalli Estate, R44, Somerset West

This competition has become an important platform for the recognition of excellence in the winemaking industry. Apart from the prestige and obvious financial rewards of this competition, Absa is also showcasing these wines and the winemakers at numerous events all over South Africa.

Closing date for entries: **18 Jun 2018** (also for the Pinotage Museum Class Category). For more details, see our webpage (*address is below*).

Absa Perold Cape Blend Competition

30 Aug 2018 @ Overture, Hidden Valley

The aim is to showcase the best expressions of various Pinotage-oriented wine styles: it is therefore about the quality, the style and what's in the mix.

Please note: This will be the last year where a blend, which is not percentage wise Pinotage dominant, will be allowed to enter this competition.

Closing date for entries: **17 Jul 2018** (also for the Pinotage Rosé category). For more details, see our webpage (*address is below*).

CapeWine 2018

12 - 14 Sep 2018 @ the Pinotage Tutor Tasting Room, CTIIC

A CapeWine Pinotage Guide will be created, which will indicate all the producers showcasing Pinotage wines at the show. Producers will have to register or indicate if they will showcase Pinotage at this event. Pinotage marketing material will also be provided to producers.

Exclusive tastings will be presented at the event over the 3 days. The tastings will be finalised and communicated to all prospective visitors and stakeholders.

A registration e-mail or webpage will be created and communicated.

Pinotage Story Wall Campaign

Sep – Oct 2018 @ Cape Town International Airport

This 60 x 2 m wall will be created between passport control and the luggage pick-up to welcome Cape Wine and other international visitors to Cape Town and to make them aware of Pinotage and to experience this wine. This campaign will stretch from Cape Wine to the end of Pinotage Month.

International Pinotage Day

13 Oct 2018

The second Saturday of October is always a highlight on the wine calendar as International Pinotage Day is celebrated. This year we plan to create a Digital Events and Promotion Guide/brochure to indicate all the efforts from brands, restaurants and retailers. To submit an event or promotion, visit our website (address is below) or contact marketing@pinotage.co.za.











Acknowledgements 2018 Pinotage Association AGM & Seminar

- **Pinotage Association** for organising and presenting this event.
- Absa Bank for their generous sponsorship of the Pinotage Association.
- 2017 Absa Top 10 Pinotage competition winners for supplying detailed information about their wines.
- Individual researchers for providing project summaries.
- SAWIS for providing the latest Pinotage statistics.
- Institute for Grape and Wine Sciences, Stellenbosch University for chemically and sensorially analysing the winning wines, as well as for compiling and sponsoring all the information in this document | www.igws.co.za
- VR Graphics for the graphic design of the Pinotage statistics | www.vrgraphics.co.za
- Stephany Baard Graphic Design for the graphic design of the overall document | info@stephanybaardfps.co.za