

The winemaker behind the Boland Cellar Pinotage



“For the whole system to work, total teamwork is necessary,” Smuts said. All of Boland Cellar’s grape producers are at all times part of the team and work with us to deliver the best possible quality grapes.

BERNARD SMUTS, head winemaker and the hands behind the success of Boland Cellar Pinotage, studied BSc Viticulture and Oenology at Stellenbosch University (1996-1999), where after he joined the team at Boland Cellar. His reputation continues to grow as his exceptional winemaking skills consistently produce, extraordinary, award winning wines. Wine is the blending of nature’s grape juice with proprietary ingredients, then “cooking” the wine to perfection in aged oak barrels or stainless steel tanks. “You must treat the grapes with respect and handle them gently”, notes Bernard.

Boland Cellar has the unique advantage to receive grapes from five diverse climatic regions and endless amounts of terroir units. The best characteristics of each climate region and terroir unit are being used optimally to our advantage by identifying it and harnessing it accordingly. Because of the fact that each variety has its own need in terms of soil, climate and its surrounding, this diversity in regions gives Boland Cellar a head start above other competitors.

Boland Cellar recently launched a innovative brand called Cappupinocinotage. It was with interest that we followed the so called Coffee Pinotage style as various brands made in this seductive style became available to consumers. While we could understand the reasons why this style was enjoyed by many consumers, including a great number of 1st time red wine drinkers, we had some concern regarding the inherent ability of the wine to keep on being interesting to consumers. In our view, the quintessential earthiness and sweet red berry flavours of Pinotage were possibly being overpowered by too much wood in some cases. We believe we got it right by producing a seductive wine with the focus on softer mocha & ground coffee flavours, while retaining the inherent fruity attractiveness of the cultivar. You will not grow tired of it.

RECENT PINOTAGE AWARDS

Cellar Reserve Pinotage 2008: Double Gold - Michelangelo Awards 2009
Cellar Reserve Pinotage 2005: Gold - Michelangelo Awards 2009
Boland Cellar Reserve Pinotage 2008: Gold - Michelangelo Awards 2010
Boland Cellar Reserve Pinotage 2008: Double Gold - Veritas 2010
Boland Cellar Reserve Pinotage 2009: Gold - Veritas 2010
Cappupinocinotage: Silver - Wine Innovations Award UK
Boland Cellar Reserve Pinotage 2008: Silver - Best in Class: International Wine and Spirit Competition 2010
Boland Cellar Reserve Pinotage 2009: 4.5stars - Wine Magazine Pinotage Tasting 2011



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