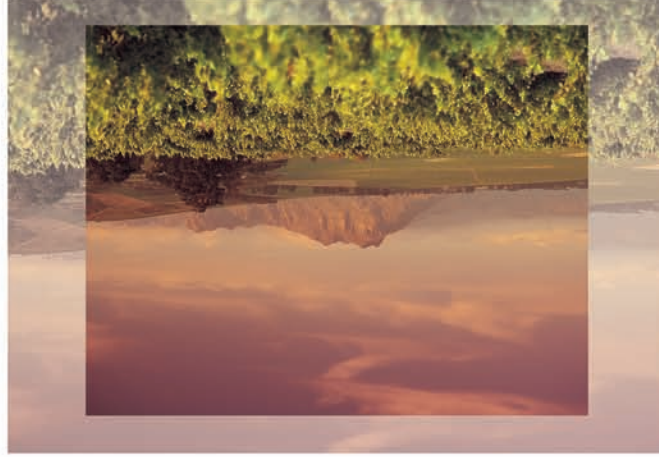


PINOTAGE

The unique grape varietal from South Africa



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Pinot Noir + Cinsault = Pinotage

South Africa's unique grape varietal

Created in 1925, Pinotage is a crossing of the Pinot Noir & Cinsault vines. Pinotage wines can be made in a variety of styles, but are generally medium-bodied with plenty of upfront fruit, and a soft smokiness on the finish.

Why the name Pinotage? Cinsault was known as Hermitage in South Africa. Pinotage is an amalgamation of Pinot Noir & Hermitage. It is said the name "Hermitage" was seriously considered.

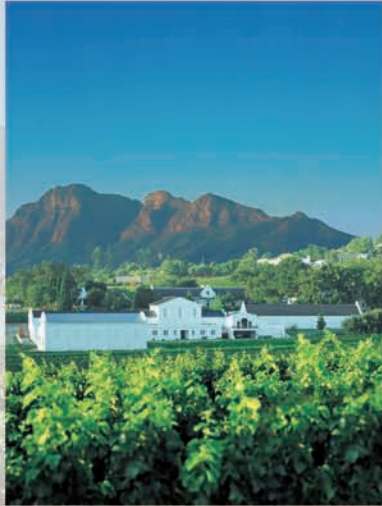
Who created Pinotage? Dr. Abraham Perold, widely viewed as the father of modern viticulture in South Africa, created Pinotage when he crossed these vines in his garden.

Why cross Pinot Noir & Cinsault? The generally accepted theory is that Perold was trying to create a vine that combined the noble qualities of Pinot Noir with the prolific and disease resistant qualities of Cinsault.

How exactly did he cross the vines? Perold brushed a male Cinsault (Hermitage) flower with a pollen donor Pinot Noir, which yielded four seeds. These were planted, and the seedlings were eventually propagated.

She was fascinating - a brilliant, (albeit fickle, thin-skinned) girl who descended from French nobility in Burgundy's Cote D'Or. He was an amiable, easy-going fellow who left the Rhone Valley for the carefree, fun-and-sun of the French Mediterranean coast.

They moved to South Africa and married, and aside from her sensitivity to heat, they made a good couple. But the birth of their only child, who they named Pinotage, is where the story really gets interesting.



He was an early-budding boy who grew up fast. Some questioned his pedigree, but he soon found local favor with his uncanny ability to pair with a diverse range of eclectic cuisine.



Pinotage loved food. To tell you the truth, there wasn't much food out there that he didn't take an instant liking to - from hearty Italian dishes and spicy Indian or Mexican food to regional American cuisine. He had a particular penchant for all things barbecued, as well as ratatouille, grilled + stewed meats and vegetables, game, hearty soups, pizza, pasta and more... Even on his own, he was a star.

Now in the USA, he looks forward to complementing your next meal. Pinotage is here, so why not try something different in your wine glass, and give him a swirl!?

