

Drostdy Hof Pinotage 1998

Winemaker Martin Moore describes this as a medium-bodied wine with berry flavours backed by vanilla. On palate it is full of ripe fruit with a slight tannic aftertaste. It can be enjoyed now, but has been structured to gain complexity with maturation over the next few years.

This wine is an ideal partner to red meat dishes.

variety : Pinotage | 100% Pinotage

winery :

winemaker : Martin Moore

wine of origin : Coastal

analysis : alc : 12.76 % vol rs : 1.9 g/l pH : 3.57 ta : 6.0 g/l

type : Red **body :** Medium **wooded**

pack : Bottle

ageing : Will mature over the next few years.

in the vineyard : The grapes were sourced from trellised as well as bushvine vineyards in the Helderberg, Swartland and Durbanville areas, situated at altitudes ranging from 50 to 180 metres above sea-level.

in the cellar : The grapes were harvested between 24Â° and 25Â° Balling in the beginning of February. The wine was fermented for five days on the skins to preserve as much fruit as possible and extract enough colour without extracting the full-bodied tannins. The wine was matured in 300 litre barrels (40%) and French oak staves (40%), with a portion (20%) being unoaked to provide youthfulness to the wine.