

Deetlefs Pinotage 2004

Rich blackberry colour with a gentle smokiness and intense, upfront fruit. This is a complex full-bodied wine with a well-balanced tannin structure and delicate aroma of ripe berries. Wood is delicately noticeable on nose. Wood, fruit and tannins are well integrated into each other.

Meat: Rabbit, schnitzel, pork and venison stews. Guinea fowl and quail. Fish: Pan fried fish. Herbs: No strong and heavy herbs and spices. No acidity or bitter food and no cream sauces. Side dishes: Potato gratin and carrot pomanes soufflÃ©s. Cheese: Raw milk â€” soft cheese

variety : Pinotage | 100% Pinotage

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis : alc : 14.50 % vol rs : 2.10 g/l ta : 5.40 g/l

type : Red **wooded**

pack : Bottle

ageing : A multi-dimensional wine exhibiting excellent ageing potential.

in the vineyard : Rootstock: 101-14

Clone: P148A

Plant date: 1995

Hectares: 10ha

Average Ton / Ha: 12t/ha

Trellising System: 4-wire vertical Perold

Irrigation System: Drip & Micro

about the harvest: Grapes were selectively hand picked, attention paid to avoid green tannins that are normally present in the ripening stage. Grapes were harvested from 17 February â€” 26 February 2004.

