

Thandi Pinot Noir 2003

This wine shows bright cherry fruit aromas and the silky tannins ensure a soft, mellow, but lingering flavour on the palate.

Suitable for vegetarians but not for vegans. Serve at room temperature with delicate game, fish or chicken and pork dishes.

variety : Pinot Noir | 100% Pinot Noir

winery : Thandi Wines

winemaker : Patrick Kraukamp

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 3.0 g/l pH : 3.55 ta : 6.2 g/l

type : Red wooded

Veritas 2005 - Silver

SAA inflight 2006 - Premium Class

ageing : Store horizontally in a cool place. Drink within 5-6 years from purchase.

in the vineyard : Yield: 8-10 tons/ha

Type of climate: Mediterranean climate, cool summers, rainfall mostly in winter.

in the cellar : The whole berries were given a cold soak for 4 days before fermentation. After fermentation, 50% of the wine underwent malolactic fermentation and then all of the wine was transferred to French oak barrels for a 10 month maturation.

