

Nederburg Pinotage 2003

International Wine Challenge 2005 - Seal of Approval

Veritas 2005 - Bronze

Colour: Concentrated ruby crimson in colour.

Bouquet: Aromas of overripe berries, rich plum and blackcurrant with an earthy undertone.

Taste: An elegant medium-bodied, smooth entry wine with flavours picked up on the nose and follow through to a slight tannic finish.

The winemaker suggests serving this wine with pasta, pizza, roast leg, bobotie or even chocolate.

variety : Pinotage | 100% Pinotage

winery : Nederburg Wines

winemaker : Elunda Basson

wine of origin : Coastal

analysis : alc : 13.22 % vol rs : 1.60 g/l pH : 3.58 ta : 6.30 g/l

type : Red body : Medium wooded

pack : Bottle

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in the vineyard : The grapes were sourced from vineyards in and around the Western Cape. Planted between 1990 and 1998 the vines grow on southern to south-eastern slopes situated at between 80 m and 150 m above sea level, in soils originating from decomposed granite and Kroonstad and Swartland. The vines, grafted onto nematode resistant rootstock Richter 99, 110 and 101-14, received supplementary irrigation from an overhead sprinkler system, yielding an average of 8 to 10 tons per hectare.

about the harvest: The grapes were harvested by hand and machine at between 23Â° and 24,5Â° Balling from the end of January to mid-February.

in the cellar : The grapes were fermented on the skins at 25Â° to 28Â°C for 10 to 14 days in stainless steel tanks. Upon completion of malolactic fermentation the wine was matured in second and third-fill oak barrels for 8 to 12 months.



Nederburg Wines

Paarl

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