

Lord Neethling Pinotage 2001

SAA Inflight Awards - First Class

Colour: Deep red.

Bouquet: A bit shy on the nose but aromas of raspberry and cherries are evident.

Palate: On palate the wine is full-bodied with cherries, vanilla and oak spices.

variety : Pinotage | 100% Pinotage

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Coastal

analysis : alc : 14.68 % vol rs : 3.37 g/l pH : 3.7 ta : 5.86 g/l

type : Red

pack : Bottle **closure :** Cork

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ageing : The wine is drinkable now but will improve with maturation for another 5-7 years.

in the vineyard : Planted in 1997 the vines which produced this wine are grown on north westerly facing slopes 120m above sea level, in soils originating from decomposed granite. The vines are grafted onto nematode and filloxa resistant rootstock Richter 110 and are trellised on a five wire hedge system. The vines were supplementary irrigated by means of an overhead sprinkler system.

about the harvest: The grapes were harvested by hand in March at 24,5Â° Belling and yielded 6 tons per hectare.

in the cellar : . After destalking and crushing the mash was fermented using the pure yeast culture NT50. Fermentation took place in rotation tanks at 28Â°C over six days whereafter the skins were pressed. After malolactic fermentation the wine was matured for 18 months in French (90%) and American (10%) oak.



Neethlingshof Wine Estate

Stellenbosch

021 883 8988

www.neethlingshof.co.za

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