

Vriesenhof Pinot Noir 2003

The 2003 Pinot Noir is a very elegant wine. It has a typical Pinot Noir nose, focusing on berry fruit like juniper berries and raspberries. The texture is elegant with a refined acidity and a soft support of the oak ageing. The wine has a very good structure with a slight farmyard character on the palate. The tannins are supple and would make an excellent companion for grilled duck breast.

Enjoy with light meals, salmon, duck, chicken, ham or veal. Recommended with pastas and risotto.

variety : Pinot Noir | 100% Pinot Noir

winery : Vriesenhof Vineyards

winemaker : Jan Boland Coetzee

wine of origin : Coastal

analysis : alc : 13.75 % vol rs : 1.7 g/l pH : 3.55 ta : 5.85 g/l

type : Red **wooded**

pack : Bottle

ageing : 5 to 10 years.

about the harvest: The grapes were harvested in February 2003.

in the cellar : The wine is mainly tank fermented with pumpovers except for a small percentage of pushing the cap (piage). The wine spent 11 months in new Burgundy barrels prior to bottling.

Vriesenhof Vineyards

Stellenbosch

021 880 0284

www.vriesenhof.co.za

