

Vriesenhof Enthopio 2002

Meaning of Name - "Truly Indigenous Pinotage"

The Enthopio 2002 is a truly indigenous Pinotage blend. The Pinotage component of a Cape Blend should be one third or more that the blend should consist. The blend consists mainly of Pinotage, with some Merlot, Cabernet Franc and Shiraz. Jan says the future Enthopio blends will include some Grenache as well.

The longevity of the flavours and the follow through from the nose to palate make this wine very attractive. The initial soft fruit and juiciness on the front palate dissolves into an interestingly tart sensation. The wine flavour profile is a brooding fusion of plums, stewed fruit, berries and spice this confirms its potential to successfully mature for 5 to 7 years to come.

variety : Pinotage | Pinotage, Merlot, Cabernet Franc, Shiraz

winery : Vriesenhof Vineyards

winemaker : Jan Boland Coetzee

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 1.8 g/l pH : 3.6 ta : 6.0 g/l

type : Red wooded

pack : Bottle

about the harvest: The grapes were harvested March 2002.

Grape Analysis

Acidity:4.91

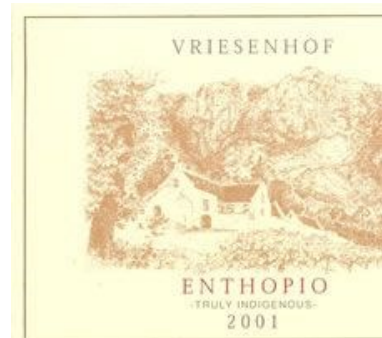
pH:3.5

Sugar:24 Balling

Yield:

in the cellar : Traditional fermentation between 26°C and 28°C in stainless steel tanks. We do pump-overs to extract more colour from the skin. We kept the wines in tanks for 8-10 days and then we took the free run juice away from the skin. The wine lay in French Oak Barrels for about 18 months.

Bottled: Between August and October 2002.



Vriesenhof Vineyards

Stellenbosch

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