

Neethlingshof Pinotage 2002

Colour: Dark plum with a slight purple tinge.

Bouquet: Aromas of mulberry, cinnamon with undertones of plum and subtle banana.

Taste: Elegant, velvety and medium-bodied with meaty savoury notes supported by black berry flavours.

This wine is an ideal companion to red meat and rich cheeses.

variety : Pinotage | 100% Pinotage

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 3.45 g/l pH : 3.64 ta : 5.62 g/l

type : Red **style :** Dry **body :** Light **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : The wine is ready to drink now, but has the potential to mature further over the next 5 years.

in the vineyard : The grapes were sourced from 10 year old south-east facing vineyards. The vines were grafted on Richter 99 rootstock and grows in deep red soil at 125m above sea-level. The vines are trellised on a five-wire vertical hedge system and irrigated by means of an overhead sprinkler system.

about the harvest: The grapes were harvested by hand at 24Â° Balling in mid-February with a yield of 6 tons per hectare.

in the cellar : Fermentation in rotation tanks took place at 25Â° to 28Â°C over six days. After malolactic fermentation the wine was matured for 17 months in a combination of French (75%) and American (25%) oak, of which 24% was new barrels.



Neethlingshof Wine Estate

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