

## Nederburg Private Bin R172 Pinotage 2001

International Wine & Spirit Competition 2006 - Silver

Veritas 2005 - Silver

Colour: Deep ruby with purple edge.

Bouquet: Aromas of stewed fruit ripe berries, and blackcurrant with an earthy undertone.

Taste: Medium to full-bodied wine with flavours picked up on the nose following through. With well integrated wood and soft tannins.

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

**variety :** Pinotage | 100% Pinotage

**winery :** Nederburg Wines

**winemaker :** R Macici

**wine of origin :** Western Cape

**analysis :** alc : 13.77 % vol   rs : 2.1 g/l   pH : 3.45   ta : 5.9 g/l   va : 0.74 g/l   so2 : 67 mg/l   fso2 : 28 mg/l

**type :** Red   **style :** Dry   **wooded**

**pack :** Bottle   **closure :** Cork

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**in the vineyard :** The grapes were sourced from vineyards in Darling and Paarl. Planted between 1992 and 1996 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, Kroonstad and Swartland. The vines, grafted onto nematode resistant rootstock Richter 99, 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 24°C and 25°C. Baling from the end of January to mid-February.

**in the cellar :** The grapes were fermented on the skins at 25°C to 28°C for 10 to 14 days in stainless steel tanks. Upon completion of malolactic fermentation the wine was matured in new French oak barrels for 24 months.

### Nederburg Wines

Paarl

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