

## Nederburg Pinotage 2004

International Wine & Spirit Competition 2006 - Bronze

Colour: Rubyred.

Bouquet: Aromas of plum cherries with slight oak spices in the background.

Palate: Well balanced, rich fruit flavours with soft tannins and a lingering aftertaste.

Enjoy with pasta, pizza, roast leg of lamb, bobotie or even chocolate.

variety : Pinotage | 100% Pinotage

winery : Nederburg Wines

winemaker : Elunda Basson

wine of origin : Coastal

analysis : alc : 13.59 % vol    rs : 4.4 g/l    pH : 3.53    ta : 6.16 g/l

type : Red    wooded

pack : Bottle    closure : Cork

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**in the vineyard :** The vineyards were sourced from vineyards in and around the Western Cape. Planted between 1990 and 1998 in soil originating from decomposed granite, Kroonstad and Swartland soils, the vineyards face south to south-easterly at altitudes of between 80m and 150m.

**about the harvest:** The grapes were harvested by hand and machine between 23Å° and 24.5Å° Balling during mid-January and February.

**in the cellar :** The grapes were crushed and then cool-fermented in temperature-controlled stainless steel tanks for two weeks at between 25Å° and 28Å°C. After malolactic fermentation the wine was matured in second and third-fill oak barrels for a period of 8 to 12 months.



## Nederburg Wines

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