

## Vriesenhof Enthopio 2003

Since the arrival of the French Huguenots in the Cape more than three hundred years ago, many a man has endeavored to make a wine under the African sky, that truly captivates the uniqueness and diversity of our soils and seasons. Enthopio 2003 is part of this historic quest and the journey for individual quality continues.

Enthopio is great with spicy foods like curry.

**variety :** Pinotage | 81% Pinotage, 8% Merlot, 8% Shiraz, 3% Cabernet Franc

**winery :** Vriesenhof Vineyards

**winemaker :** Jan Boland Coetzee

**wine of origin :** Coastal

**analysis:** alc : 13.5 % vol rs : 1.5 g/l pH : 3.33 ta : 6.2 g/l

**type :** Red **wooded**

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

**in the vineyard :** Situation: South facing slope on Vriesenhof farm

Altitude: 200

Distance from sea: 8 km

Soil Type: Malmesbury Schale

Rootstock: R99

Age of vines: 30 years

Trellising: Bush Vines

Pruning: Short

Irrigation: Supplement Overhead

**about the harvest:** The grapes were harvested March 2002.

### Grape Analysis

Acidity: 4.91

pH: 3.5

Sugar: 24 Balling

Yield:



## Vriesenhof Vineyards

Stellenbosch

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[www.vriesenhof.co.za](http://www.vriesenhof.co.za)