

Drostdy Hof Pinotage 2005

This robust Pinotage is deep purple in colour. On the nose the wine shows delicate aromas of berry fruit with plums and whiffs of vanilla, whilst the palate is medium-bodied with a distinctive berry fruit aftertaste and well-structured tannins.

variety : Pinotage | Pinotage

winery : Drostdy-Hof Wines

winemaker : Justin Corrans

wine of origin : Coastal

analysis : alc : 13.30 % vol rs : 4.25 g/l pH : 3.64 ta : 5.62 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

in the vineyard : (Viticulturist: Bennie Liebenberg)

The grapes were sourced from vineyards in the Helderberg, Bottelary and Agter-Paarl areas, situated at altitudes ranging from 50-180m above sea level. The vines are predominantly trellised with a quarter of the vineyards grown as bush vines, and vary in age between 6-10 years.

about the harvest: The grapes were harvested between 23-24° Balling in the beginning of February.

in the cellar : This wine was made in a medium to full-bodied style for early enjoyment. It was fermented for four days on the skins to preserve as much fruit as possible and extract enough colour without the full-bodied tannins. The wine was matured on French oak staves for nine months to add spice and complexity.

