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Drostdy Hof Pinotage 2007 (Local)



Colour: Deep purple with a carmine rim.
Bouquet: Delicate berry fruit with plums and vanilla.
Taste: Medium-bodied with a distinctive berry fruit aftertaste and a well structured tannin mouth feel.

The wine maker suggests serving this Pinotage with red meat dishes, pasta or creamy mushroom risotto.

variety : Pinotage | Pinotage
winery : Drostdy-Hof Wines
winemaker : Justin Corrans
wine of origin : Coastal
analysis : **alc :** 13.14 % vol **rs :** 3.60 g/l **pH :** 3.4 **ta :** 5.7 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 winemaking (winemaker: Justin Corrans)
The grapes were harvested between 23-24Â° 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.