

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 23-24th 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.

