

Paradyskloof Pinot Noir 2005

The 2005 is a medium-bodied wine. The wine is light and fruity with hints of red berries and cherries on the nose. The palate is smooth, earthy, forest floor with distinct strawberry initially that rounds of to a minerally apricot on the aftertaste.

This wine should be enjoyed with meat like game or lamb or fish (tuna or salmon). It is best served at around 12Â° to 13Â° Celsius.

variety : Pinot Noir | 100% Pinot Noir

winery : Vriesenhof Vineyards

winemaker : Jan "Boland" Coetzee

wine of origin : Stellenbosch

analysis : **alc** : 13.5 % vol **rs** : 2.7 g/l **pH** : 3.8 **ta** : 5.7 g/l

type : Red **style** : Dry **wooded**

pack : Bottle **closure** : Cork

ageing : This wine can be drunk now or over the next 3 to 4 years.



Vriesenhof Vineyards

Stellenbosch

021 880 0284

www.vriesenhof.co.za