

Vriesenhof Pinot Noir 2006

The wine shows classic Pinot Noir perfumes and flavours (earthiness with notes of mushroom and forest floor). Berry fruits on the nose and a slight farm yard character on the palate. The aftertaste has hints of smokiness and earthy minerality rounded off with red berries and stewed fruit.

The wine can be enjoyed with meat dishes like lamb or venison or fish like tuna or Norwegian salmon. The best temperature to serve the wine is between 12° and 14°C.

variety : Pinot Noir | 100% Pinot Noir

winery : Vriesenhof Vineyards

winemaker : Jan "Boland" Coetzee

wine of origin : Stellenbosch

analysis : alc : 13.32 % vol rs : 2.5 g/l pH : 3.63 ta : 5.7 g/l so2 : 129 mg/l fso2 : 45 mg/l

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

pack : Bottle **closure** : Cork

in the vineyard : The first commercially released vintage of Vriesenhof Pinot Noir was in 2000, although Jan has been experimenting with this fickle, but fabulous grape for over 30 years. The Vriesenhof Pinot Noir is a blend of clones 777 and 115.

Situation: South facing slope in front of cellar at Vriesenhof

Altitude: 180-200m

Distance from sea: 8km

Soil Type: Decomposed granite and Malmesbury shale

Rootstock: 101-14-R110

Age Of Vines: 10 - 11 years

Trellising 5D hedge

Pruning: Short

Irrigation: Autumn Overhead



Vriesenhof Vineyards

Stellenbosch

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www.vriesenhof.co.za