

Thandi Pinot Noir 2006

This wine shows bright cherry fruit aromas and the silky tannins ensure a soft, mellow, but lingering flavour on the palate.

Serve at room temperature with delicate game, fish or chicken and pork dishes. Suitable for vegetarians but not for vegans.

variety : Pinot Noir | 100% Pinot Noir

winery : Thandi Wines

winemaker : Patrick Kraukamp

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 2.6 g/l pH : 3.4 ta : 6.15 g/l

type : Red **taste :** Fruity wooded

pack : Bottle **closure :** Cork

ageing : Store horizontally in a cool place. Drink within 5 - 6 years from purchase.

in the vineyard : Yield: 8 - 10 tons/ha

Type of climate: Mediterranean climate, cool summers, rainfall mostly in winter.

in the cellar : The whole berries were given a cold soak for 4 days before fermentation. After fermentation, 50% of the wine underwent malolactic fermentation and then all of the wine was transferred to French oak barrels for 10 months maturation.

