

Deetlefs Pinotage 1998

The wine has a rich, blackberry colour with a gentle smokiness and intense, upfront fruit. This is a complex full-bodied wine with a well-balanced tannin structure and a delicate aroma of ripe berries.

Meat: Rabbit, schnitzel, pork and venison stews. Guinea fowl and quail. Fish: Pan fried fish. Herbs: No strong and heavy herbs and spices. No acidity or bitter food and no cream sauces. Side dishes: Potato gratin and carrot pommes soufflés. Cheese: Raw milk soft cheese



variety : Pinotage | Pinotage

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis : alc : 13.7 % vol rs : 3.05 g/l ta : 6.4 g/l

type : Red

pack : Bottle



Reserve champion South African Young Wine Show.

Chosen for British Airways Business Class in South Africa.

Coup de Coeur award in major mailing list in Belgium (only 10 wines out of 583).

Veritas Silver medal.

Best value wine Review by Globe and Mail Newspaper - Canada Lawrason.

ageing : A multi-dimensional wine exhibiting excellent ageing potential

in the cellar : Grapes were selectively, attention paid to avoid green tannins which are present in ripening stage. Various yeast strains were used, as well as employing differential vinification techniques. Use was made of open cement tanks. 50% will undergo barrel ageing.