

## Drostdy Hof Pinotage 2008 (Local)

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Colour: Dark ruby

Bouquet: Prunes and plums with vanilla oak undertones

Taste: Medium-bodied with stewed fruit, plums and vanilla with subtle tannins

The wine maker suggests serving this Pinotage with red meat dishes, pasta or creamy mushroom risotto.

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**variety** : Pinotage | Pinotage

**winery** : Drostdy-Hof Wines

**winemaker** : Justin Corrans

**wine of origin** : Coastal

**analysis** : alc : 13.85 % vol   rs : 6.2 g/l   pH : 3.76   ta : 5.6 g/l

**type** : Red   **wooded**

**pack** : Bottle   **closure** : Cork

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### **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 7-11 years.

### **about the harvest:**

#### **The winemaking (winemaker: Justin Corrans)**

The grapes were harvested between 23-24° 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.

