

Thandi Pinot Noir 2007

2009 Decanter World Wine Awards - Commended

This wine shows bright cherry fruit aromas which are well integrated with the oak aromas and carries through onto the palate. The silky smooth tannins ensure a well-rounded finish with a lingering aftertaste.

Serve at room temperature with delicate game, fish or chicken and pork dishes.

variety : Pinot Noir | 100% Pinot Noir

winery : Thandi Wines

winemaker : Patrick Kraukamp

wine of origin : Elgin

analysis : alc : 14.0 % vol rs : 2.0 g/l pH : 3.6 ta : 5.70 g/l

type : Red taste : Fruity wooded vegetarian

pack : Bottle closure : Cork

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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.

This wine is suitable for vegetarians but not for vegans.

