

Vriesenhof Pinot Noir 2008

The wine shows classic Pinot Noir perfumes and flavours with lean minerality and earthiness on the nose and a hint of peach and apricot that carry through to the palate. Initially flavours of mushroom and forest floor fill your palate releasing the more subtle flavours of stewed fruits and apricots. Balanced by well integrated tannins and a wonderful structure, the wine shows a good minerality on the mid-palate with a strong lingering aftertaste of bright red 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.

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variety : Pinot Noir | 100% Pinot Noir

winery : Vriesenhof Vineyards

winemaker : Jan "Boland" Coetzee

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 2.2 g/l pH : 3.45 ta : 6.3 g/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