

Paradyskloof Pinot Noir 2010

A medium-bodied wine. Lively aromas of Strawberries and red berries dominate the nose, with a hint of stewed fruit. Light and fresh with a slight toastiness. The wine shows apricot, raspberries and a hint of forest floor and mushroom on the palate. Well balanced and elegant with a lingering aftertaste of apricot and forest floor. The wine could be drunk now or over the next 3 to 4 years. It should be enjoyed with meat like game or lamb or fish (tuna or salmon). The wine is best served at around 12 to 13 degrees Celsius.

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variety : Pinot Noir | 100% Pinot Noir

winery : Vriesenhof Vineyards

winemaker : Jan "Boland" Coetzee

wine of origin : Stellenbosch

analysis : **alc** : 13 % vol **rs** : 2.5 g/l **pH** : 3.52 **ta** : 6.6 g/l

type : Red **style** : Dry **wooded**

pack : Bottle **closure** : Cork

ageing : This wine can be drunk now or over the next 3 to 4 years.



Vriesenhof Vineyards

Stellenbosch

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