

Neethlingshof Lord Neethling Pinotage 2001

Colour: Deep red.

Bouquet: A bit shy on the nose, but aromas of raspberry and cherries are evident.

Taste: Full-bodied with cherries, vanilla and oak spices.

An ideal companion to red meat, spicy stews and game.

variety : Pinotage | 100% Pinotage

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Coastal

analysis : alc : 14.74 % vol rs : 3.1 g/l pH : 3.73 ta : 5.7 g/l va : 0.7 g/l so2 : 56 mg/l fso2 : 14 mg/l

type : Red **body** : Full **wooded**

pack : Bottle **closure** : Cork

International Wine & Spirit Competition (IWSC) 2004 - Gold

ageing : The wine is ready to enjoy now, but will improve for another five to seven years with maturation.

in the vineyard : **The vineyards (viticulturist: Eben Archer)**

Planted in 1997 the vines which produced this wine are grown on slopes facing north westerly some 120 m above sea level, in soils originally from decomposed granite. The vines grafted onto nematode and filloxaera resistant rootstock Richter 110 and trellised on a five-wire system, received supplementary irrigation from an overhead sprinkler system.

about the harvest: The grapes were hand harvested in early March at 24,5°B, yielded 6 tons/ha.

in the cellar : After destalking and crushing the mash was fermented using the pure yeast culture NT50. Fermentation took place in rotation tanks at 28° C over six days whereafter the skins were pressed. After malolactic fermentation the wine was matured for 18 months in French (90%) and American (10%) oak.

After a light egg white fining the wine was filtered through a sheet filter and bottled.



Neethlingshof Wine Estate

Stellenbosch

021 883 8988

www.neethlingshof.co.za

N
NEETHLINGSHOF
E S T A T E