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Neethlingshof The Owl Post Pinotage 2009

Colour: Dark red
Bouquet: Ripe fruit and banana aromas with a background of vanilla oak.
Taste: A rich and velvety palate with ripe fruit and vanilla flavours.

Excellent served with red meat dishes and game, especially hearty stews and casseroles.

variety : Pinotage | 100% Pinotage
winery : Neethlingshof Wine Estate
winemaker : De Wet Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 14.01 % vol **rs :** 2.7 g/l **pH :** 3.66 **ta :** 5.2 g/l **va :** 0.57 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Cork

Old Mutual Trophy Wine Show 2011 - Silver Medal



ageing : Ready to enjoy now or can be matured for another decade.

in the vineyard : **The vineyards (Viticulturist: Eben Archer)**
This wine has been produced from dryland vines established in deep red soils that is rich in organic material and amply feeds the roots. Planted in 1997, the vines are established on north-westerly-facing slopes, 120m above sea level, in soils originating from decomposed granite. The vines are grafted onto nematode and phylloxera-resistant rootstock Richter 110 and are trellised on a five-wire system.

about the harvest: The grapes were harvested in mid-February, at 25° Balling, yielding 6 tons/ha.

in the cellar : After destalking and crushing the mash was fermented using a selected pure yeast culture NT50. Fermentation took place in rotation tanks at 25 - 28°C over seven days, after which the skins were pressed. Once malolactic fermentation had taken place, the wine was matured in French and American oak barrels for 14 months.

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