

Paradyskloof Pinotage 2010

The Paradyskloof Pinotage '10 shows rich, deep aromas of plumbs and cherries on the nose with a subtle aroma of dark chocolate and a dash of spice.

The palate explodes with rich textured fruit flavours of plumb, cherries and dried figs with an underlying toasted spice. A good firm tannin structure and a long finish with lingering dark chocolate flavours complete this well balanced wine.

Medium bodied in style, it has great texture and mouth feel and a long finish.

variety : Pinotage | 100% Pinotage

winery : Vriesenhof Vineyards

winemaker : Jan "Boland" Coetzee

wine of origin : Stellenbosch

analysis : **alc** : 13.58 % vol **rs** : 1.2 g/l **pH** : 3.59 **ta** : 5.8 g/l

type : Red **style** : Dry **body** : Medium **wooded**

pack : Bottle **closure** : Cork

in the cellar : Fermentation takes place in closed tanks of ±10 000 litre where pump overs are done every 4 hours. The wine stays in contact with the skins for between 5 and 6 days. After fermentation on the skin the skins are pressed and the wine is raked in 2nd and 3rd fill French oak for ±15 months.



Vriesenhof Vineyards

Stellenbosch

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