

Drostdy Hof Pinotage 2010 (International)

Colour: Dark ruby

Bouquet: Prunes and plums with vanilla oak undertones

Taste: Medium-bodied with stewed fruit, plums and vanilla with subtle tannins

The wine maker suggests serving this Pinotage with red meat dishes, pasta or creamy mushroom risotto.

variety : Pinotage | 100% Pinotage

winery : Drostdy-Hof Wines

winemaker : Justin Corrans

wine of origin : Coastal

analysis : **alc** : 13.5 % vol **rs** : 6.3 g/l **ta** : 5.3 g/l

type : Red **wooded**

pack : Bottle **closure** : Cork

in the vineyard : (Viticulturist: Bennie Liebenberg)

The grapes were sourced from vineyards in the Helderberg, Bottelary and Agter-Paarl areas, situated at altitudes ranging from 50-180m above sea level. The vines are predominantly trellised with a quarter of the vineyards grown as bush vines, and vary in age between 7-11 years.

about the harvest:

The winemaking (winemaker: Justin Corrans)

The grapes were harvested between 23-24° Balling in the beginning of February.

in the cellar : This wine was made in a medium to full-bodied style for early enjoyment. It was fermented for four days on the skins to preserve as much fruit as possible and extract enough colour without the full-bodied tannins. The wine was matured on French oak staves for nine months to add spice and complexity.