

Nederburg Pinotage 1998

It has ripe berry flavours with soft compact fruit tannins and a long finish leaving an almost sweetish impression. Enjoy Nederburg Pinotage with pasta dishes eg. Spaghetti and Ravioli or with roast leg of lamb, lamb casserole or bobotie. You can also serve this wine with a hot buffet.

variety : Pinotage | Pinotage

winery : Nederburg Wines

winemaker : Elunda Loubser

wine of origin : Coastal

analysis : alc : 13.00 % vol rs : 1.40 g/l pH : 3.88 ta : 5.40 g/l so2 : 69 mg/l
fso2 : 43 mg/l



ageing : This wine will age extremely well if stored in a dark, insulated place with a humidity of 80% and a constant temperature of 16°C.

in the vineyard : Pinotage was developed in 1925 by Prof. Abraham Perold, who successfully crossed Pinot Noir with the highly productive Cinsaut cultivar (then known as Hermitage).

in the cellar : 60% of the 1998 Nederburg Pinotage was matured in oak for 12 months.

Nederburg Wines

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