

## Vriesenhof Pinot Noir 2010

Complex aromas entwine to form a vivid picture of a fresh, loam forest floor with strong aromas of mushrooms and minerality. The palate shows a rich and deep wine with earthiness and minerality. Strong notes of plum, cherries and spicy leather is well balanced with dried apricots and mushrooms to produce a complex, well rounded wine.

The wine can be enjoyed with meat dishes like lamb or venison or fish like tuna or Norwegian salmon. The best temperature to serve the wine is between 12° and 14°C.

**variety** : Pinot Noir | 100% Pinot Noir

**winery** : Vriesenhof Vineyards

**winemaker** : Jan "Boland" Coetzee

**wine of origin** : Stellenbosch

**analysis** : alc : 13.76 % vol rs : 1.3 g/l pH : 3.51 ta : 6.2 g/l

**type** : Red **style** : Dry **wooded**

**pack** : Bottle **closure** : Cork

**in the vineyard** : The first commercially released vintage of Vriesenhof Pinot Noir was in 2000, although Jan has been experimenting with this fickle, but fabulous grape for over 30 years. The Vriesenhof Pinot Noir is a blend of clones 777 and 115.

Situation: South facing slope in front of cellar at Vriesenhof

Altitude: 180-200m

Distance from sea: 8km

Soil Type: Decomposed granite and Malmesbury shale

Rootstock: 101-14-R110

Age Of Vines: +/- 14 years

Trellising 5D hedge

Pruning: Short

Irrigation: Autumn Overhead

**in the cellar** : Various Pinot Noir clones and vineyard sites have been used to make up the blend. Two methods of vinification are used, namely pump over and pushing through the cap (piage). The wine completes both alcoholic and malolactic fermentation in Burgundy barrels which has played a key role in producing the integrated style of wine. The wine was matured for 12 months in 225 litre second fill Burgundy barrels and a further 6 months in 4000 litre barrels.



### Vriesenhof Vineyards

Stellenbosch

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[www.vriesenhof.co.za](http://www.vriesenhof.co.za)