

Vriesenhof Pinotage 2008

A warm growing season has produced a vintage with unique characteristics. Warm, ripe aromas of sour cherries, raspberries and plumb with strong flavours of peach and red fruit are well balanced by leather and smokiness from the 2nd fill barrels.

variety : Pinotage | 100% Pinotage

winery : Vriesenhof Vineyards

winemaker : Nicky Claasens

wine of origin : Stellenbosch

analysis : alc : 14.02 % vol rs : 1.38 g/l pH : 3.56 ta : 5.64 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Situation: South facing slope on Vriesenhof farm

Altitude: 200 m

Distance from sea: 8 km

Soil Type: Malmesbury shale

Rootstock: R99

Age of vines: ±30 years

Trellising: Bush Vines

Pruning: Short

Irrigation: Supplement Overhead

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 were pressed and the wine was racked in 1st and 2nd fill French oak to complete both alcoholic and malolactic fermentation. The wine was matured for ±24 months in 1st and 2nd fill French oak barrels.



Vriesenhof Vineyards

Stellenbosch

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