

Limelight Pinot Noir 2012

Beautiful rich complexities of fresh, full-ripe crispy berries and cherries are complemented by pronounced velvety-nutty flavours on the midpalate leading to smooth tannins on the finish. Maturation in the finest French oak assists in unleashing the typical Pinot Noir fruit flavours whilst maintaining all the characteristics of an elegant and accessible wine.

Slightly chilled, this Pinot Noir is delicious with grilled red meat, roast chicken, pizza and sushi.

variety : Pinot Noir | 100% Pinot Noir

winery : De Wetshof Estate

winemaker : Danie de Wet

wine of origin : Robertson

analysis : alc : 13.0 % vol rs : 3.1 g/l pH : 3.51 ta : 5.3 g/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

about the harvest: The grapes are picked in the coolness of morning to capture the beautiful rich complexities of fresh ripe crispy berries, with strong velvety-nutty flavours on the aftertaste.

in the cellar : After destemming, the grapes are cooled down and moved to stainless steel tanks for a few days' cold-soaking on the skins before fermentation starts. The wine ferments on the skins until dry, and after racking and pressing the young wines are moved into French oak barrels. The wood is selected to enhance the Pinot Noir's fresh fruity aromas and flavours through the process of malolactic fermentation.

After malolactic fermentation the wines are moved from the lees into fresh barrels for further barrel maturation of 12-15 months, after which the wines are prepared for bottling.



De Wetshof Estate

Robertson

023 615 1853

www.dewetshof.com