

## Neethlingshof Pinotage 1997

A firm mouthful with sweet, jammy fruit, chocolate and coffee flavours that linger. A heavyweight, well-structured wine, with firm wooding evident on the palate. Beautifully ripe tannins. Inky plumfull colour, upfront nose with sweet, ripe mulberry fruit, followed by rich Christmas cake, coffee and spice aromas, some banana, and a touch of gaminess. A great partner to pasta with meat and tomato sauces, all red meats, and rich, ripe cheeses. Serve between 16-18°C.

**variety :** Pinotage | Pinotage

**winery :** Neethlingshof Wine Estate

**winemaker :**

**wine of origin :** Coastal

**analysis :** alc : 12.46 % vol   rs : 2.2 g/l   pH : 3.8   ta : 5.8 g/l   va : 0.68 g/l   so2 : 137 mg/l   fso2 : 49 mg/l

**pack :** Bottle



**ageing :** This young wine can be enjoyed now but will improve when cellared for many years to come.

**in the vineyard :** This famous cultivar, the first grape developed in South Africa to prove a commercial success, originated from a cross made in 1925 by Professor Abraham Perold. In that year he bred crosses of two varietals: Pinot Noir and Cinsaut, or Hermitage (as it was then called), to produce a new vine which he named Pinotage, taking an element from the names of each of the newcomers' parents. The choice of two such parents was based on consideration of their qualities: the complexity, richness of flavour and bouquet of Pinot Noir combined with the colour and larger yield of Cinsaut. Pinotage is the earliest of the red varietals to ripen. It has not remained confined entirely to the local vineyards. Cuttings have found their way to many countries as widely spread as Zimbabwe, Germany, the USA (California) and New Zealand.

### Neethlingshof Wine Estate

Stellenbosch

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