

## Neethlingshof Pinotage 1999

Winemaker Philip Constandius describes the ruby-hued wine as medium in body and as having a velvety texture with earthy, vegetal aromas and strong, plummy varietal flavours.

He suggests serving it with ostrich, guinea fowl and other game poultry.

**variety :** Pinotage | Pinotage

**winery :** Neethlingshof Wine Estate

**winemaker :** Philip Constandius

**wine of origin :** Coastal

**analysis :** alc : 13.99 % vol    rs : 3.47 g/l    pH : 3.8    ta : 5.43 g/l  
wooded

**pack :** Bottle

**in the vineyard :** The Pinotage grapes selected for this wine came from a range of trellised, south-east facing vineyards on this Stellenbosch farm. All dryland vineyards, they ranged in age from 7 to 25 years at the time of harvest, grown in gravel soils with a clay content of about 10%.

**about the harvest:** The grapes were hand-harvested towards the end of February at 25°C.

**in the cellar :** The grapes were fermented on the skins for five days in rotation tanks between 25°C and 30°C. The wine was matured in 225-litre French oak barrels for 24 months.



## Neethlingshof Wine Estate

Stellenbosch

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

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