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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 vineyads 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 25Â°Balling.

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

Neethlingshof Wine Estate

Stellenbosch
021 883 8988
www.neethlingshof.co.za

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