

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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