

## Nederburg Pinotage 1999

The Nederburg Pinotage 1999 has an intense red colour and good balance between the fruit and the wood character. It has ripe berry flavours, good varietal character and a lively cherry/raspberry fruitiness on the palate. The tannins are soft and compact, leaving an almost sweetish impression. The wine is medium-bodied with a good, fruity aftertaste. Serve Nederburg Pinotage with pasta dishes such as spaghetti and ravioli or with roast leg of lamb, lamb casserole, bobotie or a hot buffet.

**variety :** Pinotage | Pinotage

**winery :** Nederburg Wines

**winemaker :** Elunda Loubser

**wine of origin :** Coastal

**analysis :** alc : 12.81 % vol   rs : 1.84 g/l   pH : 3.80   ta : 5.15 g/l   so2 : 84 mg/l   fso2 : 43 mg/l

**ageing :** It is ready to drink now and has good aging potential.

**in the vineyard :** Pinotage was developed in 1925 by Prof. Abraham Perold, who successfully crossed Pinot Noir with the highly productive Cinsaut cultivar (then known as Hermitage). The result is this unique grape variety with distinctive flavour and taste characteristics. Pinotage has now become South Africa's most famous wine and vine export and is a popular choice both locally and internationally.

**in the cellar :** More than half the wine spent 12 months in wood.



## Nederburg Wines

Paarl

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