

Deetlefs Pinotage 2000

The wine has a rich, blackberry colour with a gentle smokiness and intense, upfront fruit. This is a complex full-bodied wine with a well-balanced tannin structure and delicate aroma of ripe berries.

Meat: Rabbit, schnitzel, pork and venison stews. Guinea fowl and quail. Fish: Pan fried fish. Herbs: No strong and heavy herbs and spices. No acidity or bitter food and no cream sauces. Side dishes: Potato gratin and carrot pommes souffl s. Cheese: Raw milk   soft cheese

variety : Pinotage | Pinotage
winery : Deetlefs Estate
winemaker : Kobus Deetlefs
wine of origin : Rawsonville
analysis : alc : 13.50 % vol rs : 6.06 g/l ta : 5.9 g/l
type : Red
pack : Bottle

International Wine & Spirit Competition 2002 - Bronze
The South African Trophy Wine Show 2002 - Bronze
Veritas 2001 - Bronze

ageing : A multi-dimensional wine exhibiting excellent ageing potential.

in the vineyard : Trellised vines.

about the harvest: The grapes were picked from the 17 February   26 February 2000. Grapes were selectively picked, attention payed to avoid green tannins which are present in ripening stage.

in the cellar : Various yeast strains were used, as well as employing different vinification techniques. Use was made of open cement tanks. 50% did undergo barrel ageing.

