

Vriesenhof Pinot Noir 2014

Delicate aromas of strawberries and apricots with underlying cinnamon. Dried peach and minerality on the mid-palate with a bit of aniseed on the aftertaste.

The wine can be enjoyed with meat dishes like lamb or venison or fish like tuna or Norwegian salmon. The best temperature to serve the wine is between 12° and 14°C.

variety : Pinot Noir | 100% Pinot Noir

winery : Vriesenhof Vineyards

winemaker : Jan "Boland" Coetzee

wine of origin : Stellenbosch

analysis : **alc** : 13.71 % vol **rs** : 2.1 g/l **pH** : 3.69 **ta** : 5.7 g/l

type : Red **style** : Dry **wooded**

pack : Bottle **size** : 750ml **closure** : Cork

in the vineyard : The first commercially released vintage of Vriesenhof Pinot Noir was in 2000, although Jan has been experimenting with this fickle, but fabulous grape for over 30 years. The Vriesenhof Pinot Noir is a blend of clones 777 and 115.

Situation: South facing slope in front of cellar at Vriesenhof

Altitude: 180-200m

Distance from sea: 8km

Soil Type: Decomposed granite and Malmesbury shale

Rootstock: 101-14-R110

Age Of Vines: +/- 17 years

Trellising 5D hedge

Pruning: Short

Irrigation: Autumn Overhead

in the cellar : Various Pinot Noir clones and vineyard sites have been used to make up the blend. Two methods of vinification are used, namely pump over and pushing through the cap (piage). The wine completes both alcoholic and malolactic fermentation in Burgundy barrels which has played a key role in producing the integrated style of wine. The wine was matured for 12 months in 225 litre second fill Burgundy barrels.



Vriesenhof Vineyards

Stellenbosch

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