

Deetlefs Pinotage 1999

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 soufflés. Cheese: Raw milk soft cheese



variety : Pinotage | Pinotage

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis : **alc** : 13.7 % vol **rs** : 3.05 g/l **ta** : 6.4 g/l

type : Red

pack : Bottle



Champion: Worcester Young Wine Show.

Gold medal winner on the South African Young Wine Show.

86 / 100 points in the German magazine "Selection".

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

in the cellar : Grapes were selectively picked, attention paid to avoid green tannins which are present in ripening stage. Various yeast strains were used, as well as employing different vinification techniques. Use was made of open cement tanks. 50% underwent barrel ageing.