

Vriesenhof Pinot Noir 2015

Smooth and elegant with good minerality. A complex bouquet of raspberries, strawberries and apricot on the palate with dried peach on the finish.

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 : Nicky Claasens

wine of origin : Stellenbosch

analysis : alc : 13.88 % vol rs : 1.9 g/l pH : 3.62 ta : 5.9 g/l va : .64 g/l so2 : 92 mg/l fso2 : 29 mg/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity **wooded**

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

ageing : Drink now for the next 8-10 years

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.



Vriesenhof Vineyards

Stellenbosch

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