

## Limited Edition Pinotage 2004

Colour: Deep ruby red with a purple edge.

Bouquet: Ripe prune and vanilla notes.

Palate: Dark, rich and juicy fruit flavours on the palate, supported by sweet and supple tannins.

Superb with red meat and game casseroles, roasts, mature soft cheeses and dark chocolate.

**variety** : Pinotage | Pinotage

**winery** : Nederburg Wines

**winemaker** : Razvan Macici

**wine of origin** : Paarl

**analysis** : **alc** : 13.58 % vol **rs** : 3.3 g/l **pH** : 3.54 **ta** : 5.7 g/l

**type** : Red **body** : Full **wooded**

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

**ageing** : Ready to drink now, this wine can be aged for another five to six years.

A carefully curated, exclusive and unique collection of optimally-cellared wines, made by hand from grapes sourced from top-performing Cape vineyards, only during exceptional vintages.

These age-worthy limited-edition wines feature labels hand-written by Nederburg's cellarmaster. They reflect the winery's long-standing tradition of detailed craftsmanship, honed in equal measures by the passion and precision of every member of the team, in every step they take, from soil to glass. Each hand-crafted wine tells the story of its particular vintage and provenance.

**in the vineyard** : Grapes for this classically-styled, optimally matured Pinotage, that reflects the elegance of its Pinot noir parentage coupled with a depth and richness of red fruit, were sourced from old dryland vineyards. These were established between 1980 and 1990 in well-drained, deep-red dryland soil. The vines, situated 150 to 200 meters above sea level, face in a north and north-westerly direction. Specific bunches and berries were selected in the cellar for vinification.

**about the harvest**: The hand-picked, carefully selected fruit was harvested at full ripeness from the end of January to mid-February.

**in the cellar** : The grapes were fermented on the skins in temperature-controlled stainless steel tanks at 25° to 28°C for 10 to 14 days. Once spontaneous malolactic fermentation occurred the wine was transferred to a combination of first-fill French and American small oak for a maturation period of 24 months. Barrels were individually racked and regularly evaluated on taste before a selection was made for the final assemblage.



### Nederburg Wines

Paarl

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