

## Vriesenhof Pinot Noir 2018

A shy nose with forest floor and a hint of strawberry, the palate is full and lush with fruit and a slight minerality. Dried peach and sour cherries linger 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** : 13.03 % vol **rs** : 2.7 g/l **pH** : 3.51 **ta** : 6.2 g/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 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. 18 months in 2nd fill (90%) and 1st fill (10%) French oak barrels



### Vriesenhof Vineyards

Stellenbosch

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[www.vriesenhof.co.za](http://www.vriesenhof.co.za)