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Neethlingshof The Owl Post Pinotage 2021

Colour: Deep ruby
Bouquet: Aromas of black plum, raspberry, mulberry, dark chocoloate with subtle white pepper and smoke.
Palate: Deep and enticing flavours of of black plum and cherry with undertones of mocha and toasted coconut. Long, structured, earthy finish with layers of complexity.

Excellent served with venison, oxtail or osso buco, or malay curry. Hard cheese like cheddar or Gruyere make a good match or vegetarian dishes like aubergines or baked artichoke, grilled portabello mushrooms and dark leafy greens. And for dessert, a dark chocolate truffle cake.



variety : Pinotage | 100% Pinotage
winery : Neethlingshof Wine Estate
winemaker : De Wet Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 14.39 % vol **rs :** 3.0 g/l **pH :** 3.66 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded** **vegetarian**
pack : Bottle **size :** 750ml **closure :** Cork

2024 IWSC - Silver
2024 Decanter Awards - Silver
2023 Tim Atkin SA Special Report - 90 Points
2023 IWSC - Gold
2023 Prescient Pinotage Report - 90 Points

ageing : Ready to enjoy now but will mature well over the next 10 years.

in the vineyard : Dryland vines established in deep red Tukulu soils, rich in organic material that amply feeds the roots. Planted in 1997 on west-facing slopes, 120m above sea level. The vines are grafted onto nematode and phylloxera resistant rootstock, Richter 110 and are trellised on a five-wire system.

about the harvest: The grapes were harvested in mid-February, at 26.5° Balling, yielding around 10 tons/ha.

in the cellar : After destalking and crushing, yeast was added to the mash and fermentation commenced in stainless steel tanks. While the juice was still fermenting, a portion was transferred to 300-litre oak barrels (25% Hungarian, 30% French, 40% American) where it completed fermentation. The wine then underwent malolactic fermentation. After some lees contact the wine was racked and returned into the barrels for further aging. Total maturation time was for a period of 20 months.

Neethlingshof Wine Estate

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