

Drostdy Hof Pinotage 2001

Export and South Africa Only

On the nose the wine has delicate plum fruit backed by spicy vanilla. On the palate it is medium-bodied with a distinctive berry fruit aftertaste.

variety : Pinotage | Pinotage

winery : Drostdy-Hof Wines

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 14.14 % vol rs : 6.49 g/l pH : 3.74 ta : 5.36 g/l

type : Red **wooded**

pack : Bottle

in the vineyard : The Drostdy Wine Cellar, located close to the historic town of Tulbagh, was established in 1964, at the foot of the Winterhoek Mountains. The Distell range takes its name from Tulbagh's old magistrate's building, De Oude Drostdy, dating back to 1804. A national monument, that overlooks the cellars.

The grapes came from vineyards in the Helderberg and Durbanville areas, situated at altitudes ranging from 50 to 180m above sea level. The vines are grown as bush vines and were planted in 1985.

about the harvest: The grapes were harvested between 24 and 25th Balling in the beginning of February.

in the cellar : This wine was made for in a medium style for early enjoyment. The wine was fermented for four days on the skins to preserve as much fruit as possible and extract enough color without extracting the full-bodied tannins. The wine was matured on French oak staves for 9 months to add a bit of spice and complexity.

