

## Neethlingshof Pinotage 2024

Aromas of black plum, mulberry and toffee apple with hints of potpourri and coconut. Dry, full-bodied wine, deep and concentrated on the palate with flavours of black cherry, plum and dark chocolate. Elegant tannins with a flavoursome finish.

Excellent served with red meat dishes and vegetables topped with flavorful sauces such as teriyaki, plum or barbecue sauce. Also pairs well with roasts, beetroot salads, rich cheeses or dark chocolate.

**variety :** Pinotage | 100% Pinotage

**winery :** Neethlingshof Wine Estate

**winemaker :** De Wet Viljoen

**wine of origin :** Western Cape

**analysis :** alc : 13.22 % vol   rs : 3.5 g/l   pH : 3.59   ta : 5.6 g/l

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

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

### ageing :

The wine is ready to drink now, but will mature well over the next five to ten years.

Grapes have been grown on Neethlingshof for more than 300 years or within 50 years of the Dutch East-India Company establishing a victualing station at the Cape to supply its passing ships. The farm was initially called De Wolvendans (The Dance of Wolves). Soon after full ownership of the farm was acquired by Johannes Henoch Neethling towards the end of the 1820s, the name was changed to Neethlingshof.

A member of the Biodiversity & Wine Initiative, acknowledged for its protection of indigenous habitat, the 273 ha estate has set aside 116 ha for conservation. It cultivates both red and white varietals, with the bias marginally in favour of whites. The main white varieties are Sauvignon blanc, Chardonnay and Gewürztraminer. The predominant soil types found on the farm are Oakleaf and Tukulu

**in the vineyard :** Grapes were sourced from 22-year-old south-east facing vineyards. Grafted onto Richter 110 rootstock and grown in deep red soil at 125 m above sea level, the vines are trellised on a four-wire vertical hedge system and irrigated by means of drip system.

**about the harvest:** The grapes were harvested at 25.9° Balling during late February to early March.

**in the cellar :** After being destemmed and crushed, the mash was inoculated with a selected pure yeast strain for fermentation. Fermentation started in rotation tanks between 27°C to 29°C. The must remained on the skins for approximately 7 to 10 days during fermentation, after which the wine was drained, and the skins were pressed. It was then transferred directly into barrels to undergo malolactic fermentation, before the wine was gently racked and returned for further ageing. The wine matured in barrel for 13 to 15 months in a composition of French (60%) and American (40%) oak, with 40% in new barrels.



# Neethlingshof Wine Estate

Stellenbosch

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