

Nederburg Pinotage 2001

The Nederburg Pinotage 2001 has an intense red colour and youthfull, up-front fruit. Is showing ripe berry flavours, good varietal character and a lively cherry, raspberry fruitiness on the palate. The tannins are carefully soft, leaving a long, ripe finish. The wine is well balanced, with sweet, cherry fruit aftertaste and wood vanilla extracted from both, 300 litre barrels and large oak vats maturation. Serve Nederburg Pinotage with pasta dishes, pizza, or excellent with roast leg of lamb, bobotie or a hot buffet.

variety : Pinotage | 100% Pinotage

winery : Nederburg Wines

winemaker : Razvan Macici

wine of origin : Coastal

analysis : alc : 13.84 % vol rs : 3.56 g/l pH : 3.54 ta : 6.40 g/l so2 : 89 mg/l fso2 : 44 mg/l

Prof. Abraham Perold, who succesfully crossed Pinot Noir with the highly productive Cinsaut cultivar (also known as Hermitage), developed this unique grape variety in 1925. The result was Pinotage, South Africa's own famous wine and vine export, a unique grape variety with distinctive flavour and taste characteristics.

ageing : It is ready to drink now but, like most Pinotages, will mature well for seven to ten years.



Nederburg Wines

Paarl

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