

Deetlefs Pinotage 2001

The wine has a rich, blackberry colour with a gentle smokiness and intense, upfront fruit. This is a complex full-bodied wine with a well-balanced tannin structure and delicate aroma of ripe berries.

Meat: Rabbit, schnitzel, pork and venison stews. Guinea fowl and quail. Fish: Pan fried fish. Herbs: No strong and heavy herbs and spices. No acidity or bitter food and no cream sauces. Side dishes: Potato gratin and carrot pommes soufflés. Cheese: Raw milk soft cheese



variety : Pinotage | 100% Pinotage

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis : alc : 13.5 % vol rs : 2.5 g/l ta : 5.5 g/l

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

pack : Bottle



ageing : A multi-dimensional wine exhibiting excellent ageing potential.

in the vineyard : Trellised vines.

about the harvest: Harvest Date: 17 - 26 February 2001

Grapes were selectively picked, attention paid to avoid green tannins which are present in ripening stage.

in the cellar : Various yeast strains were used, as well as employing different vinification techniques. Use was made of open cement tanks. 50% did undergo barrel ageing.