

Drostdy Hof Pinotage 2003

Colour: Deep purple with a carmine rim.

Bouquet: Delicate berry fruit with plums and vanilla.

Taste: Medium-bodied with a distinctive berry fruit aftertaste and a well structured tannin.

variety : Pinotage | 100% Pinotage

winery :

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : **alc** : 13.85 % vol **rs** : 3.80 g/l **pH** : 3.62 **ta** : 5.50 g/l

type : Red **body** : Medium **wooded**

pack : Bottle

in the vineyard : The grapes were sourced from vineyards in the Helderberg, Bottelary and Agter Paarl areas, situated at altitudes ranging from 50 m to 180 m above sea level. The vines are predominantly trellised with a quarter of the vineyards grown as bush vines, and vary in age between 6 and 10 years.

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

in the cellar : This wine was made in a medium to full-bodied style for early enjoyment. It 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.