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Neethlingshof Pinotage 2000

International Wine & Spirit Competition (IWSC) 2004 - Commendation
Decanter Awards 2004 - Bronze
Winemaker De Wet Viljoen describes the wine as a being a dark plum colour with a slight purple tinge. Mulberry and cinnamon are evident on the nose with undertones of ripe banana. Medium-bodied on the palate with a velvety texture with ripe bananas and berries.

This wine is an ideal companion to red meat and rich cheeses.



variety : Pinotage | 100% Pinotage
winery : Neethlingshof Wine Estate
winemaker : De Wet Viljoen
wine of origin : Coastal
analysis : alc : 14.2 % vol rs : 3.92 g/l pH : 3.47 ta : 5.83 g/l
type : Red style : Dry body : Light taste : Fruity
pack : Bottle

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ageing : The wine is ready to drink now, but has the potential to mature further over the next 5 years.

in the vineyard : The grapes were sourced from 10 year old south-east facing vineyards. The vines were grafted on Richter 99 rootstock and grows in deep red soil at 125m above sea-level. The vines are trellised on a five-wire vertical hedge system and irrigated by means of an overhead sprinkler system.

about the harvest: The grapes were harvested by hand in mid-February at 24Â° Balling with a yield of 5 tons per hectare.

in the cellar : Fermentation in rotation tanks took place at 25Â°-28Â°C using Vin 13 yeast strain and was completed in 6 days. After malolactic fermentation the wine was matured in 38% new French oak 300 litre barrels and 62% second fill barrels for a period of 17 months, after which the wine was fined and bottled.

Neethlingshof Wine Estate

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