

## Neethlingshof Lord Neethling Pinotage 2000

International Wine & Spirit Competition (IWSC) 2004 - Gold

De Wet Viljoen describes this wine as deep red still and bit shy on the nose but aromas of raspberry and cherries are evident. On palate the wine is full-bodied with cherries, vanilla and oak spices.

variety : Pinotage | 100% Pinotage

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Coastal

analysis : alc : 14.48 % vol rs : 3.92 g/l pH : 3.49 ta : 5.83 g/l

type : Red

pack : Bottle

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**ageing** : The wine is drinkable now but will improve with maturation for another 5-6 years.

**in the vineyard** : Planted in 1997 the vines which produced this wine are grown on north westerly facing slopes 120m above sea level, in soils originating from decomposed granite. The vines are grafted onto nematode and filloxera resistant rootstock Richter 110 and are trellised on a five wire hedge system. The vines were supplementary irrigated by means of an overhead sprinkler system.

**about the harvest**: The grapes were hand harvested in early March at 24,5Â°B, yielded 6 tons/ha.

**in the cellar** : After destalking and crushing the mash was fermented using a pure yeast culture NT 50. Fermentation took place in rotation tanks at 28Â°C for 8 days whereafter the wine were drawn off and the skins pressed. After malolactic fermentation the wine was matured in 100% French oak barrels 40% and 60% second and third fill barrels for 18 months. After a light egg white fining the wine was filtered through a sheet filter and bottled on 10 October 2002.

### Neethlingshof Wine Estate

Stellenbosch

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