

Niel Joubert Pinotage 2002

Youthful and bright in every way – colour, nose and flavours. Distinctly ripe plum and bananas on the nose, with clean, but light oak backing. Full and round across the palate with fairly big structure. Fine, lively tannins in long finish.

variety : Pinotage | 100% Pinotage

winery : Niel Joubert Wines

winemaker : Ernie Lecht

wine of origin : Coastal

analysis : alc : 14.8 % vol rs : 1.6 g/l pH : 3.83 ta : 5.4 g/l

type : Red

pack : Bottle

ageing : Easy to drink now, yet has potential to develop over a good three to six years from now.

in the vineyard :

Age of vines: 16 years

Slope and aspect: Western slopes of Simonsberg

Soil: Hutton

Trellis type: None - Bush vines

Yield: 5-7 tons per hectare

Irrigation: Supplementary drip

Pruning: 4 spurs per arm

about the harvest: Date: 25th March 2002

Method: Hand harvested

Ripeness: 24.0° Balling

in the cellar : Fermentation (white wines): N/a

Skin contact: 14 days

Barrel maturation: 12% French oak barrels 88% Tank

