

Deetlefs Pinotage 2003

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. Wood is delicately noticeable on nose. Wood, fruit and tannins are well integrated into each other.

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 pomanes souffl  s. Cheese: Raw milk    soft cheese

variety : Pinotage | 100% Pinotage

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Breede River

analysis : alc : 13.46 % vol rs : 1.80 g/l pH : 3.47 ta : 5.90 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle

Bronze medal at the South African Young Wine Show 2003

Bronze medal at the Worcester Young Wine Show 2003

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

in the vineyard : Rootstock: 101-14

Clone: P148A

Plant Date: 1995

Hectares: 10

Average Ton / Ha: 12 t/ha

Trellising System: 4-wire vertical Perold

Irrigation System: Drip & Micro

about the harvest: Grapes were selectively hand picked in February, attention paid to avoid green tannins that are normally present in the ripening stage.

in the cellar : Various yeast strains were used, as well as employing different Vinification techniques. Open cement tanks were used. 50% of the wine was barrel aged.

