



# NEETHLINGSHOF

ESTATE WINE

## ESTATE RANGE

### PINOTAGE | 2017



#### THE VINEYARDS

Grapes were sourced from 19-year-old south-east facing vineyards. Grafted onto Richter 99 rootstock and grown in deep red soil at 125 m above sea level, the vines are trellised on a five-wire vertical hedge system and irrigated by means of drip system.

#### THE WINEMAKING

The grapes were harvested by hand at 26° balling in mid- February with a yield of 8 tons per hectare. Fermentation in rotation tanks took place at 25° to 28°C over six days. After malolactic fermentation the wine was matured in a combination of French (60%) and American (40%) oak, with 40% in new barrels for a period of nine months. Bottling took place on 30 January 2018. Total production was 28642 bottles.

#### WINEMAKER'S COMMENTS

**Colour:** Ruby red with purple edges.

**Aroma:** Fruity with ample aromas of cinnamon and notes of plum and prunes.

**Palate:** Medium-bodied teeming with berry flavours and a good tannic backbone.

**Maturation potential:** The wine is ready to drink now, but will mature well over the next five to ten years.

#### FOOD PAIRING

Excellent served with red meat dishes and rich cheeses.

#### CHEMICAL ANALYSIS

Alcohol:	14.17% by volume
Residual sugar:	2.6 g/l
Total acidity:	5.8 g/l
pH:	3.72
Total extract:	34.6 g/l
Total Sulphur:	86 ppm

\*Strict VEGAN guidelines were adhered to during the entire farming and winemaking process