THE **Owl Post**

Neethlingshof’s focus on biodiversity, production integrity and a reduction in pesticide usage extends to the estate’s integrated pest management system. The estate harnesses a natural approach by strategically erecting owl posts throughout the vineyards, which attract these nocturnal birds to their vineyards and naturally restore balance to the estate.

**PINOTAGE | 2017**

**THE WINEMAKING**
The grapes were harvested in mid-February, at 26.5º Balling, yielding around 8 tons/ha. After destalking and crushing, yeast was added to the mash and fermentation commenced in stainless steel tanks. While the juice was still fermenting, it was transferred to 300-litre oak barrels (60% Hungarian and 40% French) where it completed fermentation. Malolactic fermentation took place in the same barrels. The wine was matured in the oak barrels for a period of 15 months.

**WINEMAKER’S COMMENTS**
- **Colour:** Dark red
- **Bouquet:** Ripe fruit aromas with a background of vanilla oak.
- **Taste:** A rich and velvety palate with ripe fruit and vanilla flavours.

**MATURATION POTENTIAL**
Ready to enjoy now or can be matured for another decade.

**FOOD PAIRING**
Excellent served with red meat dishes and game, especially hearty stews and casseroles.

**CHEMICAL ANALYSIS**
- **Alcohol:** 14.33 % by volume
- **Residual Sugar:** 3.1 g/l
- **Total Acidity:** 6.3 g/l
- **Volatile Acidity:** 0.78 g/l
- **pH:** 3.68