



# NEETHLINGSHOF

ESTATE WINE

## ESTATE RANGE

### PINOTAGE | 2018



#### THE VINEYARDS

Grapes were sourced from 21-year-old south-east facing vineyards. Grafted onto Richter 110 rootstock and grown in deep red soil at 125 m above sea level, the vines are trellised on a four-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. The first bottling took place on 15 July 2019. Total production was 47000 bottles.

#### WINEMAKER'S COMMENTS

**Colour:** Ruby red with purple edges

**Aroma:** Aromas of ripe plum and dark cherry with a hint of cinnamon

**Palate:** Full-bodied wine teeming with flavours of plum and prunes with 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 vegetables topped with flavorful sauces such a teriyaki, plum or barbecue sauce. Also pairs well with roasts, beetroot salads, rich cheeses or dark chocolate.

#### CHEMICAL ANALYSIS

Alcohol:	13.77% by volume
Residual sugar:	2.3 g/l
Total acidity:	5.3 g/l
pH:	3.55
Total extract:	32.1 g/l
Total Sulphur:	79 ppm

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