



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

PINOTAGE | 2020



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 from early to mid-February with a yield of 11 tons per hectare. Fermentation in rotation tanks took place at 26° to 28°C over seven 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. First bottling took place on the 21 April 2021, total of 27 48 bottles.

WINEMAKER'S COMMENTS

Colour: Deep Ruby

Aroma: Aromas of ripe red plum, black cherry, cloves and a hint of sweet tobacco.

Palate: Full-bodied wine with flavours of plum, toasted coconut and dark chocolate 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 as teriyaki, plum or barbecue sauce. Also pairs well with roasts, beetroot salads, rich cheeses or dark chocolate.

CHEMICAL ANALYSIS

Alcohol:	13.89% by volume
Residual sugar:	3.3 g/l
Total acidity:	5.3 g/l
pH:	3.71
Total extract:	34.9 g/l
Total Sulphur:	42 mg/l

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