



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

PINOTAGE | 2022



THE VINEYARDS

Grapes were sourced from 22-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 an average of 26.1° balling mid-February. Fermentation in rotation tanks took place at 22° to 25°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 12 months. First bottling took place on the 24 April 2023, total of 26 000 bottles.

WINEMAKER'S COMMENTS

Colour: Deep Ruby

Aroma: Aromas of black plum, mulberry, aniseed, potpourri with a touch of smoke and coffee beans.

Palate: Dry, full-bodied wine, deep and concentrated on the palate with flavours of black cherry, plum and dark chocolate. Elegant tannins with a long finish.

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:	14.03% by volume
Residual sugar:	2.8 g/l
Total acidity:	5.6 g/l
pH:	3.77
Total extract:	33.7 g/l
Total Sulphur:	67 mg/l

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