



NEETHLINGSHOF

ESTATE WINE

ESTATE RANGE

PINOTAGE | 2024



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 at 25.9° Balling during late February to early March. After being destemmed and crushed, the mash was inoculated with a selected pure yeast strain for fermentation. Fermentation started in rotation tanks between 27°C to 29°C. The must remained on the skins for approximately 7 to 10 days during fermentation, after which the wine was drained, and the skins were pressed. It was then transferred directly into barrels to undergo malolactic fermentation. After malolactic fermentation, the wine was gently racked and returned for further ageing. The wine matured in barrel for 13 to 15 months in a composition of French (60%) and American (40%) oak, with 40% in new barrels.

WINEMAKER'S COMMENTS

Colour: Deep Ruby

Aroma: Aromas of black plum, mulberry and toffee apple with hints of potpourri and coconut.

Palate: Dry, full-bodied wine, deep and concentrated on the palate with flavours of black cherry, plum and dark chocolate. Elegant tannins with a flavoursome 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:	14.63 % by volume
Residual sugar:	2.5 g/l
Total acidity:	5.6 g/l
pH:	3.58
Total extract:	33.9 g/l
Total Sulphur:	138 mg/l

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

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