



VRIESENHOF PINOT NOIR 2020

Bottling date: February 2022

Release date: September 2022

Tasting notes: Nose: Pinot Noir musk.

Palate: Complex flavours associated with Pinot Noir. Forest floor, fresh cherries and chalky texture provide intriguing depth and enjoyment.

Winemaker's notes: Situated on the foothills of Stellenbosch Mountain, Vriesenhof is recognized as one of the great terroirs of South Africa. Ancient river terraces and commanding mountain vistas provide the backdrop to our vines and beautiful hillside cellar.

Vriesenhof Pinot Noir is made using our unique clonal selections, refined over many years, and reflects a classical approach in age-old winemaking traditions. Two methods of vinification are used, namely pump over and pushing through the cap (piage). The wine complete alcoholic fermentation in Burgundy barrels which has played a key role in producing the integrated style of wine.

Varieties: Pinot Noir (100%) from Stellenbosch

Maturation: 12 months in 2nd & 3rd fill (80%) and 1st fill (20%) French oak barrels

Technical analysis:

Alcohol	13.57 %
Residual sugar	1.4 g/l
Total Acid	5.7 g/l
pH	3.44

Ageing potential: drink now for the next 8-10 years

Food suggestions: Meat dishes like lamb or venison or fish like tuna or Norwegian salmon. The best temperature to serve the wine is between 12 and 14 °C.

Award:

VRIESENHOF VINEYARDS