



DEETLEFS ESTATE PINOTAGE OAK MATURED 2005



Deetlefs Wine Estate is the 4th oldest wine estate owned by the same family in South Africa (1822). Deetlefs offers a selective range of wines that cover all spectrums of the market from the medium to top-end.

Deetlefs Estate is situated at the foot of the Du Toitskloof Mountain Range in the Breede River Valley.

Vineyard:	Rootstock	: 101-14		
	Clone	: P148A		
	Plant Date	: 1995		
	Hectares	: 10 ha		
	Average Ton / Ha	: 12 t/ha		
	Trellising System	: 4 wire vertical Perold		
	Irrigation System	: Drip & Micro		
	Height above sea level	: 236		
	Direction	: N/S		
Harvest date:	13 – 22 February 2005			
Producer:	Deetlefs Wine Estate			
Winemaker:	Ilse van Dijk			
Viticulturist:	Philip du Toit			
Area of origin:	Breedekloof			
Vinification:	The wine was matured on French and American oak (70/30), of which 30% was new wood and 70% old wood.			
Analysis:	Alc.	: 14.5 %	RS	: 3.5 g/L
	TA	: 5.5 g/L	VS02	: 49 mg/L
	pH	: 3.56	VT02	: 90 mg/L
Tasting notes:	Sweet fruit aromas followed by a gentle smokiness. Deep purple colour with compact ripe berry flavours and well-balanced tannins. A full-bodied flavour packed wine.			
Food Pairing:	Fillet with meat sauce, Kudu, Springbuck			
Maturation:	Excellent			
Pack size per case:	6		Pack size per bottle:	750ml
Cellar price per case:	R570.00		Cellar price per bottle:	R95.00