



DEETLEFS ESTATE PINOTAGE 2006



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:	14 – 23 February 2006			
Producer:	Deetlefs Wine Estate			
Winemaker:	Ilse van Dijk			
Viticulturist:	Philip du Toit			
Area of origin:	Breedekloof			
Vinification:	Grapes were selectively hand picked. Various yeast strains were used as well as employing different vinification techniques. 60% of the wine was oak matured.			
Analysis:	Alc.	: 14.50%	RS	: 2.9 g/L
	TA	: 6 g/L	VS02	: 50 mg/L
	pH	: 3.56	VT02	: 79 mg/L
Tasting notes:	Ripe, plummy aromas backed with mocha, chocolate flavours. A voluptuous wine With well integrated tannins. Fruit and oakiness are in harmony.			
Food Pairing:	Pork and venison stew. Guinea fowl and quail. Biscotti, Chocolate.			
Maturation:	3 – 4 years			
Pack size per case:	6		Pack size per bottle:	750ml
Cellar price per case:	R378.00		Cellar price per bottle:	R63.00