

Groenekloof Pinotage 1999

main variety Pinotage

vintage 1998

analysis alc: 13.0 | ph: 3.79 | rs: 2.2 | ta: 5.1

type Red

producer Darling Cellars

winemaker Abe Beukes

wine of Groenekloof Region

tasting notes

SAA Onboard Listing Four star in the 2000 Wine Magazine Veritas 1999 - Silver Top 10 Finalist in ABSA Top 10 Pinotage 1999 Matured in 300 liter French and American (20%) oak barrels for 15 months. A very attractive red berry and vanillin nose with aromas of spice accompanied by a full-bodied and well-balanced palate. This wine is a huge mouthfull of Pinotage fruit which slides over the palate with finesse and opulence. Drink now and over the next 5 to 8 years.

ageing potential

Mature for another 5 to 8 years.

blend information

Pinotage