



PINOTAGE

2024

TASTING NOTES

A 'proudly South African' cultivar showing aromas of ripe cherry, raspberries and plum with vanilla and spicy undertones. This juicy and well-balanced wine rewards with an elegant mouthfeel and soft tannins.

ANALYSIS

Alc: 13.5 vol%

pH: 3.63

RS: 5.40 g/l

TA: 5.10 g/l

VINEYARD

The grapes are from a unique selection of vineyards planted on the banks of the Olifants-River in Alluvial and Karoo soil. These soils ensure full phenolic ripeness at lower sugar levels and matched with the diurnal temperature variation creates the ideal micro-climate for excellent colour development. Resulting in fruit-driven wines with soft tannin structures while retaining freshness and elegance.

HARVEST & CELLAR TREATMENT

Our Pinotage grapes were harvested from different blocks and sites. Picked at full phenolic ripeness between 24 - 25 Balling. Destalked, crushed and fermented with 3 pump overs per day to ensure soft extraction of tannins but full colour extraction. Pressed when fermentation was completed in stainless steel tanks.

SERVING

Best enjoyed now or within 3 years after vintage. Savour this wine with slow-cooked casseroles, grilled pork chops, pasta, pizza, robust cheese or a good old braai.

Format 750ml	Closure Plain Screwcap	Outercase Barcode 6009631320752	Configuration on Pallet 140 × 6 × 750ml
Bottle Number BN 1441	Bottle Barcode 6009631320758	Case Weight 4kg per 6 × 750ml	Case Dimension 255mm × 151mm × 309mm