less



pinotage

2023

Deep, ruby colour. Luscious black and red fruit aromas intertwined with sweet tobacco and oak nuances that linger on the palate. Bold yet refined tannins. A beautifully-balanced wine.

variety

100% Pinotage

soil

Weathered Shale

in the vineyard

Grapes were harvested at optimal ripeness 25° Balling

in the cellar

Grapes were crushed into the main tank. Fermentation took place at 28° Celsius. The grapes were pressed at 5° Balling. Malolactic fermentation took place in the tank whereafter the wine was pumped over to oak barrels and matured for 16 months.

maturation

Aged for 16 months in second fill and new oak barrels.

analysis

Alc 15%

TA 5.5 g/l

RS 3.3 g/I

pH 3.38

ageing potential

10-12 years

case size

6 x 750 ml

product barcode

6009623262325

best food matches

Steak, lamb kebabs, burgers, grilled chops, game Hearty vegetables Strong-flavoured cheese

certifications

Integrity and Sustainability Wine and Agricultural Ethical Trade Association (WIETA) Sustainable Agriculture in South Africa (SIZA)

partnerships

Cape Nature

awards*

Michael Fridjhon - 90 points Gilbert & Gaillard International Taste Challenge 2023 - Gold *previous vintages