



AMANDELBOORD PINOTAGE 2023

VINTAGE

The winter season started earlier than usual, and March was a very wet month. Veraison started early but continued for a long time. Harvest was also early - 11 days earlier than the previous year - and stopped fourteen days earlier than in 2022. The temperatures were moderate with few heat waves. The bunches and berries were much smaller and compact this year.

VITICULTURE

The Pinotage vineyards are planted in well-drained blue, broken shale at 250 metres above sea level on the Western slope of the Tygerberg 7 kilometres from, and in sight of, the Atlantic Ocean. Employing the VSP trellis system, a typical harvest produces 7 to 8 tons per hectare.

VINIFICATION

Grapes were hand-picked just before dawn, then crushed and open-fermented while undergoing pneumatic punch downs four times a day. The wine was basket-pressed and transferred to tanks for malolactic fermentation. On completion of MLF, the wine was racked and transferred to 225 litre barrels to mature for 12 months in a combination of French and American Oak of which 12% was new oak

TASTING NOTES

Deep ruby in the glass, the 2023 Amandelboord Pinotage reveals a complex nose of ripe red and dark cherries, subtle spice, and a hint of toasted oak. The palate is rich and layered, with juicy plum and cherry flavours intertwined with gentle smokiness and soft vanilla notes. Silky tannins and a velvety mouthfeel create a seamless texture, leading to a long, warm finish with lingering dark fruit and spice. Balanced and expressive, this Pinotage showcases precision winemaking and elegant oak integration.

FOOD COMPLEMENTS

The De Grendel Amandelboord Pinotage 2023 pairs beautifully with grilled lamb, smoky BBQ ribs, or a traditional South African venison 'potjie'. Its rich fruit and soft tannins also complement aged cheeses like Gouda or Manchego. For dessert, try a dark chocolate tart or cherry clafoutis to echo the wine's berry notes and subtle spice.

WINE OF ORIGIN

Durbanville

MAIN VARIETIES

Pinotage

ANALYSIS

RS: 2.0 g/l | pH: 3.51 | TA: 6.2 g/l | Alc: 14.17 %

