



A medium bodied, fruity expression of Pinotage, with fresh cherries, raspberries and a touch of sweet spiciness, typical to Pinotage.

GRAPE VARIETIES

100% Pinotage

Average age of vines : 19 years

TERROIR

Stellenbosch vineyards composed of Glenrosa soil. Supplementary irrigation is only practised during the hot, dry summer months when the water table may become parched. The Atlantic Ocean and gentle afternoon sea breezes drift over the farm and exert a cooling influence against the late afternoon Cape sun.

VINIFICATION

Yeast: Selected strains of *Saccharomyces cerevisiae* (D80, NT202)

Fermentation: In stainless steel tanks, while the ferment contains mostly whole berries. Temperatures are kept between 25 °C and 28°C, thus cold fermentation.

Maceration: After de-stemming and a very light crush, grapes were kept at 15°C for 3 days to cold soak.

Malolactic fermentation: An inoculation with cultured malolactic bacteria (*Oenococcus oeni*) ensured the desired conversion of malic to lactic acid in the stainless steel tank.

Maturation: In stainless steel tanks.

TASTING

Appearance : Brilliant red.

Nose : Bursting with cherry and plum flavours, supported by a touch of sweet spice.

Palate : Delicate and fresh, with supple tannins, fresh acidity and bright fruit.

An ideal pairing for medium rare lamb loin chops, with a crust of herbs.

WINE ANALYSIS

ALCOHOL CONTENT: 13.88 % Alc/Vol.

ACIDITY: 5.1 g/L

PH: 3.48

RESIDUAL SUGAR: 2.2 g/L

VINTAGE NOTE

The 2024 vintage benefited from a temperate growing season in Stellenbosch, with moderate rainfall and cool evenings that extended the ripening period. These conditions allowed for concentrated fruit flavors and excellent natural acidity in both red and white varieties. The result is a vintage defined by elegance, complexity, and a distinctive expression.