

Private Collection Pinotage

2024



TASTING NOTE

Layers of blackberry, ripe cherry and violets unfold into a dense core of sweet fruit. Subtle oak integration adds richness and balance, supported by fine, elegant tannins.

SERVE WITH

Braised duck breast with mashed potatoes, a dash of truffle oil, and broccolini, or enjoy with a mild Indian-style curry.

APPEARANCE

Deep ruby red with a bright hue.

ANALYSIS

| | |
|-----------------|-------------|
| Alc: 14.3 % vol | TA: 5.4 g/L |
| RS: 3.9 g/L | pH: 3.64 |

WINEMAKER

Heidi Dietstein

ORIGIN

Coastal Region

TERROIR / SOIL

Rolling hills of decomposed granite with clay subsoil from the regions of Stellenbosch. The vines are aged between 7 and 22 years and are vertically trellised for easy foliage management. Thanks to the cooler average temperatures in Stellenbosch, the grapes ripen slowly and evenly for enhanced quality.

WINEMAKING

Hand-picked Pinotage grapes from carefully selected vineyard blocks are destemmed and fermented on the skins in stainless-steel tanks for up to 18 days. The free-run juice was barreled down for malolactic fermentation and maturation in a combination of French and American-oak barrels, of which 30% were first fill and the balance second fill. The wine matured for 14 months in barrel before individual barrels were blended.



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AWARDS

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