

Signature Collection Pinotage

2024

TASTING NOTE

Bright flavours of blackberry, cherry and allspice lead to a fruity core with subtle oak spice. The wine has a balanced taste with smooth, soft tannins on the finish.

SERVE WITH

Wonderful with pork marinated in a fruity barbecue sauce, lamb chops or burgers with caramelized onions.

APPEARANCE

Clear, deep ruby red.

ANALYSIS

Alc:	14.4 % vol	TA:	5.8 g/L
RS:	4.5 g/L	pH:	3.50

WINEMAKER

Lizanne Jordaan

ORIGIN

Western Cape

TERROIR / SOIL

The vertically trellised vines were planted between 12 and 20 years ago on undulating hills of decomposed granite and weathered sandstone. Where the sandstone soils are too structured and porous, supplementary irrigation is used to ensure balanced foliage and even ripening. These vineyards are planted up to 90km from the coast with geographical influence from mountains and the cold Atlantic ocean.

WINEMAKING

Grapes were harvested at optimal maturity, de-stemmed and gently crushed into stainless steel tanks. The use of cultured and natural yeast helps to unlock the perfumed fruit profile of the grapes, and after alcoholic and malolactic fermentation, the wine was matured in stainless steel. Oak alternatives were used to temper the fruit and tannin for up to nine months to create a nuanced, smooth wine.



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AWARDS

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