

2024

PINOTAGE

Swartland - South Africa





NATURAL

VEGA

Stats

Grapes: 100% Pinotage **Vineyard:** Paardeberg (50%) -

Northwest Malmesbury (50%)

Vine Age: 13-years-old (Paardeberg) -

14-years-old (Malmesbury)
Soil Type: Decomposed granite

(Paardeberg) - Ferricrete

(Malmesbury)

Viticulture: Sustainable – dry-farmed Fermentation: Native – open-top plastic fermenters (15% wholecluster - 85% whole-berry)

Skin Contact: 14 days

Aging: 10 months in neutral 500L

French barrels **Alcohol**: 13.3%

pH: 3.6

Total Acidity: 5.4 g/L Total SO2: 70 ppm

Total Production: 425 cases **UPC**: 6009648141384

Reviews

The WineMag | 93 points Tim Atkin, MW | 95 points

About

Pinotage is something Jolandie always knew she wanted to make but it is by far her biggest challenge. It is an untamed beast in many ways and deserves the highest respect of the winemaker in order to eschew the less than desirable notes and instead focus on the purity and nuance the grape actually has. Being a cross between Cinsault and Pinot Noir, Jolandie never understood why anyone would look to change the inherent DNA by making it in a manner like Bordeaux varieties. She opts for freshness and vitality in all of her decisions from the vineyard to the bottle, and this way you can still recognize the personalities and traits of the parents. In 2024, the wine came from equal parts Paardeberg and Northwest Malmesbury vineyards.

The fruit was hand-harvested and then brought back to the cellar for three days of cold soaking. After that, 15% of the fruit was left fully intact with the rest being destemmed, but not crushed. Fermentation occurred without any additions in open-top fermenters with the whole-clusters being placed on top of the destemmed fruit. One gentle punchdown per day was done in order to break up the fruit a bit and to achieve the appropriate amount of extraction. After 14 days on skins the fruit was pressed to old 500L French barrels for maturation. Following ten months of aging on the fine lees, the wine was bottled with just a gentle filtration and small sulfur addition. No fining.

Tasting Notes

Crimson in the glass, this Pinotage hums with cherry, currant, herbs, and spice. It's concentrated yet sleek, fresh yet balanced. This is pure new-wave South Africa.

