



Trizanne Signature Wines

2020

'MAKEBA'

Extra Brut Pinot Noir | Cape South Coast - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Pinot Noir
Vineyard: Sir Robert Stanford Estate (Stanford Foothills)
Vine Age: 16-years-old
Soil Type: Table Mountain sandstone & Caolin clay
Viticulture: Sustainable
Fermentation: Native – stainless-steel (100% whole bunch)
Skin Contact: 2-3 hours
Aging: 3 months in tank then 42 months on the lees in bottle before release
Alcohol: 11.6%
Residual Sugar: 3.3 g/L
pH: 3.18
Total Acidity: 5.9 g/L
Total SO2: 59 ppm
Total Production: 163 cases
UPC: 0659525326388

About

'Makeba' is VSI's first foray into Méthode Cap Classique. Trizanne's inspiration for this wine came from her homeland, Mama Africa. Makeba means 'to be absolutely magnificent in every aspect a human being can be', and Trizanne chose to make this bright and beautiful wine as a reflection of the best qualities of Mama Africa. The grapes were sourced from a Sir Robert Stanford vineyard in the Stanford Foothills ward of Walker Bay. Situated on the southern slopes of the Klein River mountains and overlooking the peaceful village of Stanford, this historic estate has been awarded as an IPW Biodiversity Champion, meaning that it has set aside land for wildlife conservation. While 2020 was a warm year, it saw more rain than the previous two vintages (especially 2019) that was impacted by droughts. Plus, the nearly 6-acre vineyard is located just about 4 miles from the ocean whose cooling winds helped keep acidity in check. The grapes were also picked earlier to maintain good freshness and spiciness.

Grapes were harvested during the first week of February in the early morning hours to assure cool grapes arriving in the cellar. Grapes were whole bunched pressed to ensure gentle extraction and then transferred to stainless steel tanks for spontaneous fermentation. After three months on the lees in the tank, the wine was bottled for secondary fermentation. It was then left for 42 months on the secondary lees before disgorgement took place in October 2023. The wine was unfinned and unfiltered and bottled with a small dosage of sulfur.

Tasting Notes

A beautiful rose-gold hue. On the nose, there are hints of ruby grapefruit, rose petal, raspberry, and pomegranate. There is an exciting vibrancy on the palate, refreshing acid, creamy texture, and lingering mousse.