



Trizanne Signature Wines

2014

'MAKEBA'

Extra Brut Pinot Noir | Cape South Coast - South Africa



VEGAN

Stats

Grapes: 100% Pinot Noir
Vineyard: Domaine des Dieux (Hemel-en-Aarde Ridge)
Vine Age: 6-years-old
Soil Type: Bokkeveld shale over a clay-rich substrate
Viticulture: Sustainable
Fermentation: Inoculated – stainless-steel (100% whole bunch)
Skin Contact: 2-3 hours
Aging: 9 months in tank then 10 years on the lees in bottle before release
Alcohol: 12%
Residual Sugar: 3.7 g/L
pH: 3.14
Total Acidity: 6.4 g/L
Total SO₂: 40 ppm
Total Production: 150 cases
UPC: 0659525326388

About

'Makeba' is VSI's first foray into Méthode Cap Classique, and this is a special 2014 vintage that aged on the lees for 10 years in bottle before disgorgement and release in 2024. 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 Domaine des Dieux in the Upper Hemel-en-Aarde Ridge. These vineyards are approximately 6 miles from the ocean and at an altitude of about 1,000 feet above sea level, enjoying the cool maritime influence. The soil is composed of Bokkeveld shale over a clay-rich substrate, ensuring sufficient moisture retention.

Grapes were harvested at the end of January in the early morning hours to assure cool grapes arriving in the cellar. The grapes were cooled overnight, and the following morning, they were whole-bunch pressed with gentle extraction, ensuring a beautiful rose-gold hue. The juice settled in a stainless steel tank, was racked, and then fermented. After nine months on the lees in the tank, the wine was bottled for secondary fermentation. It was then left for 10 years on the secondary lees before disgorgement took place on July 29, 2024. The wine bottled with just a light filtration and small dosage of sulfur.

Tasting Notes

A copper-tinged blush with blood orange, wild strawberry, and rose on the nose. A cool vintage brings vibrant acidity, while ten years on the lees add depth and creamy texture. Fine mousse lingers through a crisp finish.