

Trizanne Signature Wines

2018

'MAKEBA'

Extra Brut Pinot Noir | Western Cape - South Africa



VEGA

Stats

Grapes: 100% Pinot Noir

Vineyard: Sir Robert Stanford Estate

(Stanford Foothills)

Vine Age: 15-20-years-old

Soil Type: Table Mountain sandstone

& Caolin clay

Viticulture: Sustainable

Fermentation: Inoculated - stainless-

steel (100% whole bunch)
Skin Contact: 2-3 hours

Aging: 9 months in tank then 4 years on the lees in bottle before release

Alcohol: 11.68%

Residual Sugar: 3.7 g/L

pH: 3.3

Total Acidity: 5.6 g/L Total SO2: 61 ppm

Total Production: 167 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 2018 was a warm year, 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 fermentation with cultured yeast. After 9 months on the lees in the tank, the wine was bottled for secondary fermentation. It was then left for 4 years on the secondary lees before disgorgement took place in October 2022. The wine was fined but not filtered, and bottled with a small dosage of sulfur.

Tasting Notes

The nose reveals subtle strawberry and pomegranate scents, and the palate is bright and very textured thanks to four years on the lees. Fine, long-lasting bubbles persist on the tongue. Maritime to the max.

