

THE FAMILY RANGE

Pinotage 2024

From the rolling Bottelary Hills, where our family has farmed for generations, this Pinotage is made to be enjoyed and shared. Proudly South African, it celebrates life's everyday moments – from relaxed dinners to spontaneous braais with good friends.

TASTING NOTE

A vibrant and approachable Pinotage, bursting with notes of ripe red berries, plum, and a hint of sweet spice. While the fruit profile leans generously towards the sweeter spectrum, the palate remains beautifully dry, with soft tannins and a smooth, easy finish.

GRAPE VARIETY

Pinotage 100%

IN THE VINEYARD

Planted in decomposed granite soils, some blocks older and some blocks younger.

IN THE CELLAR

Grapes are hand- and machine harvested. The grapes are destemmed, crushed and fermented in stainless steel tanks. After pressing the wine is settled in tank for malo-lactic fermentation, whereafter it is racked to tank or barrel where it will age for 12 months. 50% aged in third and fourth fill barrels, 50% aged in stainless steel tanks.

Prior to bottling the wine is blended, stabilized and filtered. Final additions are made before bottling under inert conditions

AGEING

3 – 5 years

ALCOHOL

13.26

TOTAL ACIDITY

5.6 g/l

RESIDUAL SUGAR

5.7 g/l

PH

3.46

