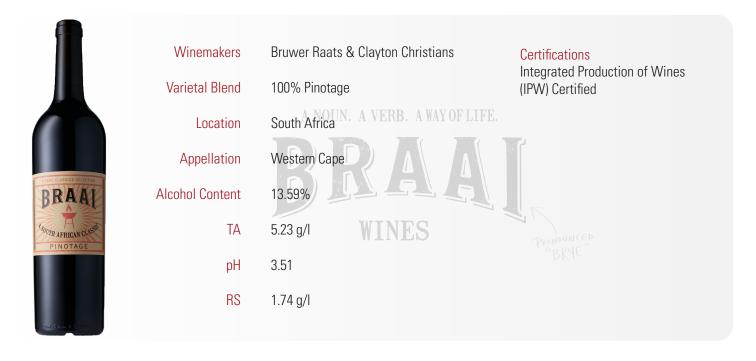
BRAAI Pinotage 2021



VINEYARDS:

The grapes are sourced from Pinotage vines that grow on terroirs with soils made of decomposed granite situated approximately 650 feet above sea level on the coastal region of the Western Cape where it benefits from the cool winds blowing in from the ocean side. There are a combination of young and old vines —younger vines are known to deliver grapes that carry over ripe dark fruit characteristics, and older vines deliver grapes that carry over dark fruit and spicy aromas.

VINTAGE:

Winter rainfall was higher than the previous two winters. Irregular winer temperatures until the flowering period, together with cool growing conditions, led to great variations in the vineyards. The cool weather and regular rain showers led to less water stress on the vines during ripening. Harvest time was characterized by regular rain showers.

VINIFICATION AND MATURATION:

The grapes were harvested by hand in the cool early morning. They were gently destemmed and sorted before being crushed and pumped to stainless steel tanks for fermentation. A combination of punch-downs and pump overs were performed regularly during fermentation to facilitate the extraction of colour, tannins and fruit aromas. Following fermentation, the tanks were drained and the skins gently pressed. The wine was aged in a combination of older 225 liter and 300 liter French oak barrels for a maturation period of 13 months. The wines were racked from the fine lees, blended and bottled.

TASTING NOTES:

The earliest archaeological evidence of barbecue (Braai) is found in South Africa. On September 24th of each year, the country celebrates Heritage Day, which in 2007 was renamed Braai4Heritage as a testament to its cultural importance in South Africa. The essence of braai is captured in this Pinotage, South Africa's only native grape that is a hybrid between Pinot Noir and Cinsault, a perfect pairing for meat cooked over a wood flame.

