

BRAAI Pinotage 2023



Winemakers	Bruwer Raats & Clayton Christians
Varietal Blend	100% Pinotage
Location	South Africa
Appellation	Western Cape
Alcohol Content	13.06%
TA	5.20 g/l
pH	3.58
RS	1.7 g/l

Certifications

Integrated Production of Wines
(IPW) Certified

A NOUN. A VERB. A WAY OF LIFE.

BRAAI
WINES

PRONOUNCED
"BRYE"

VINEYARDS:

The grapes are sourced from Pinotage vines that grow on terroirs with soils made of decomposed granite. The vines are 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 is a combination of young and old vines—younger vines are known to deliver grapes that carry over ripe dark fruit characteristics while older vines produce grapes that exhibit dark fruit and spicy aromas.

VINTAGE:

The winter was cold and wet with good rainfall. Cool weather during the budding and flowering season resulted in a later than normal start to harvest. This gave the grapes longer hang time to reach optimal ripeness and develop an array and depth of favorable fruit flavors.

VINIFICATION AND MATURATION:

The grapes were harvested by hand in the cool early morning hours. They were gently de-stemmed 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 color, 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.

