



PINOTAGE 2022

VINEYARD

Grapes were harvested from both older dryland bush vines and from trellised vineyards in the Coastal Region. The soils are mainly decomposed granite.

WINEMAKING

The grapes were hand-harvested at 24.5° brix. Next, the bunches were hand-picked, destalked and hand-sored to remove raisins and green stems. Fermentation took place in open-top French oak fermenters and manual punch downs were done twice a day. Once alcoholic fermentation was completed, the wine was basket pressed and transferred to French oak barrels for malolactic fermentation, with 60% of the barrels being new oak.

TASTING

The Nieuwe Haarlem Pinotage 2022 seamlessly combines the bold, rich essence of coffee with the signature traits of Pinotage. This wine showcases a deep purple colour. Its aroma reveals a captivating medley of dark roasted coffee beans paired with black cherries, plums, blueberries, liquorice, and a touch of vanilla. As the bouquet unfolds, delicate notes of mocha, cocoa, and smoky oak come to the forefront, adding depth to the sensory experience. On the palate, vibrant dark fruits - blackberries, cherries, and plums - meld beautifully with the earthy, bittersweet character of espresso. The wine's medium to full body is enhanced by silky tannins and balanced acidity, delivering a smooth and indulgent texture. The finish is persistent and memorable, with coffee nuances gradually fading into a soft, chocolatey conclusion.

FOOD PAIRING

Pair with a chargrilled ribeye steak, braised short ribs, or a beef fillet with a coffee-rub crust. Slow-roasted lamb shanks or lamb chops with a cocoa or espresso glaze work beautifully with the wine's earthy and fruity undertones. Smokey barbequed dishes like pulled pork, beef brisket, or smoky spareribs, and game meats like venison or duck with berry or plum sauces will harmonize with the wines roasted coffee and rich fruity notes, respectively. For dessert, try it with Tiramisu, dark chocolate tart or rich, creamy cheeses.

ANALYSIS

ALC 13.41% / RS 2.9 g/l / TA 5.6 g/l / PH 3.62