

ARABICA

ESPRESSO PINOTATE 2023

THE VINEYARD

Grapes were sourced from vineyards in the Coastal Region, these vines grow in deep oak-leaf soil with minimum human intervention, thanks to the soil's high water retention. Situated close to the ocean, where the cooling Atlantic breezes give its fruits a distinctive physical character, these vineyards are ideal for Pinotage production.

WINEMAKING

Juice was fermented in stainless steel tanks, pressed, and transferred to American Oak Barrels. The Wine was then racked and sent to 20% New Barrels to mature for 12 months prior blending and bottling.

TASTING

A wine that blends the rich, robust flavours of coffee with the quintessential characteristics of Pinotage. The wine displays a dense purple hue. On the nose there is an inviting bouquet of dark roasted coffee beans, intertwined with notes of black cherries, plums, blueberry, liquorice, and a whisper of vanilla. As you delve deeper, subtle hints of mocha, cocoa, and smoky oak begin to emerge, creating an intriguing aromatic experience. The palate is a harmonious blend of ripe and sweet dark fruits - blackberries, cherries, and plum - interlaced with the earthy, bittersweet essence of espresso. The wine's medium to full body is complemented by velvety tannins and a balanced acidity, lending it a smooth and satisfying mouthfeel. The finish is long and lingering, with the coffee notes gradually giving way to a gentle, chocolatey and dark berry compote aftertaste.

SILKY & SMOOTH

INTENSITY:	WINE OF ORIGIN:
8	COASTAL REGION
	100% PINOTAGE

ALC: 13.87%	RS: 3.2 g/l
TA: 5.4 g/l	pH: 3.79

FOOD PAIRING

Pair it with a juicy, chargrilled steak, lamb chops, or even a barbecue-smoked brisket to complement the wine's smoky and coffee notes. The wine's acidity and tannins help cut through the richness of dishes with deep, savoury flavours such as beef stew, lamb shanks, and braised short ribs. The subtle sweetness makes it a delightful pairing with spicy foods like Moroccan tagine, spicy sausages, or even a well-seasoned chili con carne. The coffee and chocolate notes pair wonderfully with chocolate desserts.

