

2013



The colour is deep garnet and shows very little age. A bold nose of intense plum, cinnamon, nutmeg and allspice. There is a hint of forest floor and iodine. The palate is fresh, loaded with red and black plums, black cherries, pomegranate and mulberries, with hints of smoke and mustard. The oak is well integrated, tannins are silky. The bright acidity and long chalky finish contributes to the surprising freshness of this wine. (tasted March 2024)

A cold and wet winter with some warmer days during the picking season.

Fermentation took place in open concrete fermenters at 28°C. The cap was punched manually every two hours and the juice drawn off the skins after three days. Matured for 16 months in 75% new and 25% second-fill 225L French oak barrels.

Residual sugar

2.3

Acidity

5.7

AWARDS

Tim Atkin MW: 94 pts

Origin

South Africa



Pinotage



Yes



75cl



Yes



Abrie Beeslaar



Closure

Cork



Simonsberg,
Stellenbosch



Yes