

**Vintage**
**2022**


Paying homage to our Kriekbult farm, our first site-specific Pinotage has been produced from 27-year-old Pinotage bush vines. The vineyards utilised for this wine produce a distinctive style, expressing the unique characteristics of well-aged Pinotage.

### TASTING NOTE

Packed with black fruit flavours, from blackberries to cassis with balanced oak aromas from barrel maturation. A wine with excellent balance, a lovely core, and a long, juicy aftertaste.

### VINTAGE CONDITIONS

Ideal winter conditions supplemented water reserves and contributed to even growth, which provided an excellent foundation for the 2022 crop. Following a cool run-up to the season, sudden heat peaks in December and January resulted in sunburn damage on certain vineyard blocks. At the same time, unexpected rainfall led to high disease pressure that caused challenges in minimising the effects of powdery and downy mildew. As temperatures remained moderate throughout the rest of the season, the grapes took their time to reach optimum ripeness, and the start of harvest was delayed by 10-14 days. The 2022 crop was larger than 2021 due to ideal winter conditions.

### TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---------|----------------|
| 14.6    | 3.1            |
| pH      | Acidity        |
| 3.63    | 5.8            |

### VINIFICATION DETAILS

Grapes spent 5 days in open fermenters with the cap punched through by hand every two hours. Fermentation temperature was between 25-28°C. After malolactic fermentation, the wine is matured in 50% new and 50% second fill barrels for 20 months.

### AWARDS

Platter: 93 pts

Tim Atkin MW: 95 pts

### ATTRIBUTES

|   |   |   |   |   |
|---|---|---|---|---|
|  |  |  |  |  |
| Origin  | Variety   | Malolactic Fermentation   | Bottle Size   | Vegetarian  |
| South Africa  | Pinotage  | Yes   | 75cl  | Yes   |
|  |  |  |  |  |
| Winemaker   | Fining Agent  | Closure   | Region  | Vegan   |
| Anri Truter   | None  | Cork  | Stellenbosch  | Yes   |