



CINSAULT PINOTAGE 2025

Certified Heritage Vineyards

WINE OF ORIGIN:

Western Cape

VITICULTURE:

The 2025 growing season in the Western Cape was cool to moderate, with good winter rainfall providing healthy soil moisture at the start of the season. Stable spring conditions allowed for even bud break and flowering, while moderate summer temperatures and cool nights promoted slow, steady ripening, excellent flavour development, and natural acidity.

Cinsault was harvested slightly earlier to retain naturally bright acidity, delicate aromatics, and a fresh red-fruit profile. Pinotage was picked at optimal ripeness, showing rich colour, ripe tannins, and balanced sugar levels. These growing conditions, combined with careful vineyard management, ensured grapes of exceptional quality and character for winemaking.

VINIFICATION:

The wine was fermented as separate cultivars in stainless-steel tanks and aged in tank until blended and bottled. Each cultivar was carefully monitored during fermentation to preserve freshness, purity of fruit, and varietal character. Aging in tanks allowed the wines to develop texture and complexity while maintaining their distinctive flavours. Once the desired balance was achieved, the separate cultivars were blended and prepared for bottling.

WINEMAKER'S NOTE:

The wine is fresh, elegant, and expressive, with red-fruit character, supported by fine tannins and excellent ageing potential. It is balanced and refined on the palate, with structure and harmony that reflects the care taken in vineyard selection and winemaking.

Analysis:

Alc – 13.5% vol RS – 5.3g/l TA – 5.4g/l pH – 3.53

