

A modern winemaking approach to the most well known grape varieties of South Africa

hyacinth Pinotage

Vintage: 2024

Varietal: 100% Pinotage Country: South Africa

Origin: Limietberg

Vines age: 17-20 years old

Soil Type: Glenrosa, Tukulu & oakleaf

THE WINE

Reflects the Limietberg region's unique terroir microclimates and Rüdger van Wyk's innovative and modern winemaking approach.

WINEMAKER'S NOTES

Picked in lug boxes and crushed gently. The grapes were cold macerated for two days, to maintain good extraction of tannin and colour. The grapes were pumped over once a day. To maintain soft extraction. The wine was matured in old small oak barrels for 10 months before bottling.

TASTING NOTES

Expect vibrant red fruit aromas of cherry, raspberry, and blackberry, complemented by subtle earthy notes and dry Italian spices. A medium-bodied wine with smooth and easy tannins, a nice balanced acidity, and light hints of spiced cocoa that are so typical of the top cooler climate pinotage vineyard sites; this is definitely not one of the overly oaked and 'heavy' pinotages of old!

Great alone or with food (see website for pairing ideas)

ANALYSIS

Alcohol: 14.5.% RS 1.30 g/L pH 3.69

www.hyacinthwines.com

