# FULL BERRY FERMENTATION PINOTAGE 2024




*We're taking an important step with the revamped eco packaging for this range which reflects our profound commitment to sustainability, where we consider the wellbeing of our land, our people and ultimately our planet.*

## IN THE VINEYARDS

We work with two vineyards for this Pinotage, one based in Northern Stellenbosch and the other in Voor Paardeberg, approaching 22 years old, respectively. The former on sandy and very heavily decomposed quartz and granite soils, the latter on weathered, granite derived soils. We experienced plentiful rains in the Cape during winter 2023 and a long, slow and moderate ripening period so the crops ripened evenly and with great acidity and freshness.

## IN THE CELLAR

Grapes were destemmed (but not crushed) and transferred to stainless steel tank, dropped in using gravity, so all the berries stayed whole to carry out carbonic maceration. Our priority is always on developing elegance & fruitiness and avoiding bitterness and harsh tannins for which Pinotage is notorious. We also wanted to retain the underlying spicy minerality from the local soils. Spontaneous, wild fermentation occurred inside the unbroken skins of the berries, with the effect of minimal skin contact. This coaxes out the gentler, more textural nature of Pinotage.

## A NOTE FROM THE WINEMAKER

By handling the grapes and the ferment as we did, we were able to focus all of the good aspects of Pinotage's heritage into the bottle (cherry fruit related to Pinot, spiciness related to Cinsault) and avoid all of those that have so often made Pinotage infamously dreadful. This wine displays a refreshing juicy palate and a clean finish. Cranberry compote with hints of ground coffee and a savouriness pops out of the glass. It has a lithe texture with integrated, supple tannins and some attractive spice on the finish. Incredibly moreish!

## THE TECHNICAL BITS

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| **VARIETY** | **Pinotage** |
| **APPELLATION** | **Coastal, South Africa** |
| **ANALYSIS** | Alcohol 13.5 % vol. |
| | Total acidity 5.1 g/l |
| | pH 3.66 |
| | Residual sugar 1.2 g/l |

ALL ABOUT INDIVIDUALITY

www.thewineryofgoodhope.com