ROODEKRANTZ

Vineyard Selection
Pinotage 2023

Vineyard

Grape Varieties: Pinotage
Age of Vines: 23 years
Location: Swartland & Paarl
Viticulture: Irrigated trellised vineyards
Soil Type: Weathered shale and granite

Vinification

Harvesting: Grapes were hand-harvested during the early hours of the morning to retain freshness, at an optimal ripeness of 24.5°B.
Fermentation: The grapes were fermented in stainless steel tanks with regular pump-overs for optimal colour extraction. Malolactic fermantation was completed with the introduction of Oenococcus oeni bacteria.
Maturation: A fraction of the wine was aged in used French Oak barrels for 4 months.
Total Production: 8000 bottles

Tasting Profile

Enticing aromas of ripe red plums and wild forest berries draw you in. On the palate, it offers a silky, fruit-forward expression, supported by soft tannins and subtle, well-integrated oak nuances. A respectful nod to its noble lineage—Cinsaut and Pinot Noir—this Pinotage proudly showcases its varietal character. With proper cellaring, it promises rewarding enjoyment for up to five years from bottling

Food Pairing

This Pinotage's smooth texture and layered fruit notes pair especially well with earthy, smoky, and umami-rich dishes: Roasted game (like venison or guinea fowl), herb-crusted lamb chops, creamy wild mushroom risotto, grilled Mediterranean vegetables, smoked duck breast with berry reduction, charred aubergine with tahini and pomegranate, aged cheddar or mild blue cheeses, barbecue pork ribs with a tangy glaze.

Alc: *14.65%* • ***RS:*** *2.3 g/L* • ***TA:*** *5.34 g/L* • ***VA:*** *0.55 g/L* • ***pH:*** *3.53*

Roodekrantz is a boutique producer that specializes in crafting artisinal, site-specific wines.

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