

FREEDOM PINOR NOIR 2025

In September 1994, Alex Dale arrived in South Africa from Burgundy, where he grew-up. It is worth noting that this momentous occasion in Alex's life was inspired by Nelson Mandela's journey to freedom, culminating in his election as the first democratically-elected President of South Africa on 27th April 1994. South Africa offers a refreshing departure from the stringent regulations of the EU and Burgundy, which dictate all aspects of winemaking. These regulations govern everything from planting and pruning methods to yields, residual sugar, acidity, alcohol levels, and even the permissible bottle shapes. In South Africa, Alex discovered the freedom to express his winemaking vision without restrictive regulations, embracing the untamed beauty and geology of the Cape's vineyards. In the spirit of an exciting, newly democratic South Africa, this burst of liberty sewed the seed for the creation of Radford Dale's passionately crafted Freedom Pinot Noir. This vintage marks our 20th consecutive vintage of Pinot Noir from Elgin.

IN THE VINEYARD

The grapes come from 5 different Organically-certified Pinot Noir blocks from our Estate in Elgin, with the first planted in 2008 and the most recent in 2015, consisting of Dijon clones 115, 667 & 777. The 2024 winter kept pace with the long-term rainfall average and cold units started accumulating in June. Even budding confirmed the optimal winter weather condition with véraison, and colour formation being remarkably even. February's dry conditions supported healthy ripening, and with predominantly moderate temperatures — and only a few days above 33 °C

WINEMAKING

The grapes were all hand-picked at dawn to capture freshness and acidity while retaining elegance in the flavour expression. The bunches were brought into our Organic cellar for hand-sorting. Whole berry fermentation took place in open-top fermenters, resulting in a wonderfully perfumed fruit expression. By using only our hands to punch down the caps, only the finest tannin was extracted during the 15 day maceration. After fermentation, the skins were then basket-pressed and the wine was transferred directly to a selection of mainly 3rd and 4th fill barrels. Only 10% new barrels were used, in support of the lovely fruit concentration achieved in the vineyard. The maturation of the wine, on the lees, lasted for almost 12 months before we assembled the barrels and then bottled the wine.

WINEMAKERS NOTES

This wine presents a generous yet refined expression of the varietal, layered with vibrant notes of blackcurrant, mulberry and ripe black cherry. A subtle layer of dark fruit deepens the palate, adding richness and intrigue, while a gentle savouriness brings added complexity. The lively acidity provides freshness and energy, beautifully integrated with structured, well-knit tannins. Together, the seamless integration of acid and tannin creates a harmonious balance, lending both elegance and persistence to the finish.

TECHNICAL BITS

Varietal:	Pinot Noir	
Appellation:	Elgin, South Africa	
Analysis:	Alcohol	13% vol
	Total Acidity	5.6 g/l
	pH	3.42
	Residual Sugar	1.6 g/l



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IN THE VINEYARD

The grapes come from 5 different Organically-certified Pinot Noir blocks from our Estate in Elgin, with the first planted in 2008 and the most recent in 2015, consisting of Dijon clones 115, 667 & 777. The 2023 winter kept pace with the long-term rainfall average and cold units started accumulating in May already. Even budding confirmed the optimal winter weather condition with *véraison*, and colour formation being remarkably even. Conditions during Spring were cold and wet, followed by drier summer conditions until early March. This ensured excellence grape potential and ripening.

WINEMAKING

The grapes were all hand-picked at dawn to capture freshness and acidity while retaining elegance in the flavour expression. The bunches were brought into our Organic cellar for hand-sorting. Partial whole berry fermentation took place in open-top fermenters, resulting in a wonderfully perfumed fruit expression. By using only our hands to punch down the caps, only the finest tannin was extracted during the 15-day maceration. After fermentation, the skins were then basket-pressed and the wine was transferred directly to a selection of mainly 3rd and 4th fill Burgundian barrels. Only 10% new barrels were used, in support of the lovely fruit concentration achieved in the vineyard. The maturation of the wine, on the lees, lasted for almost 12 months in barrel before we assembled the final wine ahead of bottling.

WINEMAKERS NOTES

This wine offers a generous and pure expression of the varietal, showcasing an elegant interplay of red and purple fruit. Notes of raspberry, dark cherry and spiced mulberries add depth, with hints of graphite adding to the complexity and intrigue. The fine-grained tannins offer a sense of gravitas to the overall elegant structure.

TECHNICAL BITS

Varietal:	Pinot Noir	
Appellation:	Elgin, South Africa	
Analysis:	Alcohol	13% vol
	Total Acidity	5.0 g/l
	pH	3.63
	Residual Sugar	2.2 g/l



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