

Vinum *Pinot Noir 2025*



This wine sees us working with three Pinot Noir vineyards, on either side of our usual stomping ground in Elgin. From sites in Stellenbosch & Botriver, we have a fleshier expression of Cape Pinot which is showing hints of a welcome darker fruit character. We're excited to see how this wine unfolds, and how our relationship with these two sites evolve.

IN THE VINEYARD

The mature Stellenbosch vineyards are east facing with soils of deep and clay-rich Clovelly and rocky, free-draining granite. This vineyard is picked earlier to retain the acidity and balance. The Botriver vineyards are 19 years old, north facing, and consisting of Burgundian clone 115, planted in koffiekliip soils. We experienced plentiful rains in the Cape during winter and a long, slow and moderate ripening period so the crops ripened evenly and with great acidity and freshness.

IN THE CELLAR

The berries were co-fermented, using natural ferments. We made use of our hoist system in the cellar, which enabled us to lift the whole berries into the tanks and use gravity to place them in un-crushed and carry out 100% whole-berry fermentation. We employed gentle extraction, with the berries gently basket pressed subsequently for pure and fine tannins. The resulting wine was then matured in a combination of 228L and 300L barrels of Burgundian origin, a very small number of which were new. As with all our wines, we used minimal SO2 and this wine was not fined.

A NOTE FROM THE WINEMAKER

Medium ruby with a vibrant crimson and scarlet rim. This wine opens with expressive aromas of strawberry, black cherry, and plum, accented by subtle hints of cured meat and subtle spices. The palate is lively and medium-bodied, juicy with a satin texture and finely structured tannins. It concludes with a long, elegant finish that highlights lingering fruit and a touch of savoury nuance.

Variety: Pinot Noir

Appellation: Cape Coast

Analysis:

Alcohol:	12 % vol	Total Acidity:	5.6 g/l
pH:	3.32	Residual Sugar:	1.4 g/l



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