

Vinum *Pinotage 2024*



Our first release of Pinotage in the Radford Dale stable came in 2011, and the varietal has become an integral part of what we do. Simply put, we are looking for purity of fruit and freshness in our expressions. As Christian Eedes puts it we 'make Pinotage for people who don't like Pinotage'

IN THE VINEYARD

The grapes for this wine are predominantly from a vineyard located in the northern part of the Stellenbosch region which is a quarter of a century old. As is typical in our region, the alluvial soil in this vineyard contains a high proportion of decomposing granite, which comes from the magnificent mountains surrounding. The winter and spring of 2023 were wetter than usual, replenishing groundwater reserves and filling dams. Budbreak occurred slightly earlier than normal, followed by a warm and dry summer — overall, favourable conditions that contributed to a quality crop with excellent concentration and flavour development.

IN THE CELLAR

At the cellar, the grapes were manually sorted to ensure only pristine bunches were processed. Our primary objective with this wine was to wild ferment, importantly leading with carbonic maceration, so as to unlock and reveal the hidden side of Pinotage. This whole berry, natural fermentation took place in open-top, 600L oak demi-muids, for a very soft extraction of colour, flavour and tannin. Once the alcoholic fermentation had finished, we transferred the pomace to our press, merely for draining purposes and where the wine was gently removed from the skins and then moved into small, Burgundian barrels (228L and 300L), an equal mix of 2nd, 3rd & 4th fill for malolactic fermentation and maturation. No new oak was used as we wanted the wine to exhibit its freshness while adding texture and complexity.

A NOTE FROM THE WINEMAKER

Deep purple in colour with a vibrant ruby rim. The nose reveals bright plum and raspberry aromas, complemented by a subtle mineral freshness that adds lift and definition. The palate is medium-bodied and poised, showcasing pure fruit flavours supported by fine-grained tannins that lead to a clean, fresh finish.

VARIETY: Pinotage
APPELLATION: Coastal Region

Analysis:

Alcohol:	12 % vol	Total Acidity:	5.1 g/l
pH:	3.61	Residual Sugar:	1.0 g/l



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