

2023 Old Vine Johan van Zyl Pinotage

100%
Pinotage

Winemaking

Grapes were crushed into a 5 tonne foudre. It was then cold soaked for a few days before alcoholic fermentation started. During fermentation the grapes were punched down 3 times per day and one pumpover for oxygen were given. Malolactic fermentation took place during alcoholic fermentation. After fermentation the wine is raked to 300 litre french oak barrels, 50% new and 50% older oak for maturation of 12 months. Before being bottled.

Tasting Profile

This wine exhibits a rich, intense purple hue. On the nose, it evokes red fruit notes, particularly Raspberry, cherries and plums, complemented by subtle hints of toast and spice imparted by the French oak barrels. The palate is robust and full-bodied, featuring ample tannins that promise a remarkable aging potential, extending for a minimum of two decades.



Food Pairing

Game, beef and lamb dishes. Compliments infused spiced red cherry dessert dishes, Vanilla and cinnamon gelato enhances the red fruit and mocha. Also enjoy with various cheese and preserve platters. A great Pinotage and food pairing is, in the end, limited only by your imagination!








Sipping Stories

The Piekenierskloof plateau is situated 160 km north of Cape Town and 50 km from the Atlantic ocean as the crow flies. At 600 to 750 metres altitude these old, ungrafted bush vines, growing in sandy loam soils, are rejuvenate by cold air in the evenings during the growing season.

2023 was still a very dry, but cool, season in the Cape winelands. This resulted in wines that show an attractive freshness, good concentration and slightly lower alcohol levels on average. The whites were particularly promising but overall the wines can be slightly longer lived than the 2018s



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|  14 - 16 Serving Temp |  8 - 10 Cellar Life |  15 %ALC Vol % |
|  Heidedal |  pH: 3.61 Total Acid: 6.1 g/l Residual sugar: 3.0 g/l | |