

ORPHEUS & THE RAVEN 42

"The answer to the ultimate question of Life, the Universe and Everything is 42"

Douglas Adams, The Hitchhiker's Guide to the Galaxy

2022 - CAPE BLEND

51% Pinotage, 34% Pinot Noir & 15% Cinsaut.

Pinotage is a South African crossing of one half Pinot Noir (regarded by some as the Prince of Red Varieties) and one half Cinsaut (traditionally a "work horse" in the South African industry). Through a series of coincidences, Pinotage has emerged as South Africa's most prominent home-grown variety.

Orpheus and the Raven No.42 celebrates the heritage of Pinotage and its parent cultivars.

Vinification

One of the foremost challenges in the creation of 42 was to identify wine-growing sites which will deliver on the glorious whole that we envisioned, when all the diverse components are amalgamated.

Subsequently, fruit from vineyards in Ceres Plateau, Bottellary Hills and Durbanville were sourced. The grapes were sorted, crushed and vinified in a combination of open cement and closed stainless steel fermenters.

After malolactic fermentation, the components were aged separately in oak barrels (30% new) for 18 months prior to blending and bottling. A combination of French and American oak was used in the Pinotage-fraction, while the Cinsaut and Pinot Noir were aged in French oak exclusively.

Tasting notes

Just as Pinot Noir and Cinsaut brought its unique characteristics to the crossing of Pinotage, so too is its contribution in No.42.

While Pinotage is primarily responsible for structure and vibrant oak notes, Pinot Noir and Cinsaut contributes elegance and Old World sensibility.

Ripe plum and black cherry fruit on the nose with a hint of toasty oak. Spice and floral notes prevail while nuances of pepper, liquorice and dill adds to the wine's complex character.

The entry on the palate is silky and elegant. The wine glides over your palate with a burst of cherry fruit, while the flavour of fried porcini, leather and sandalwood laces the wine together. The finish is enhanced by a velvety tannin structure and modern oak flavours.

Alc - 13.6%

RS - 3.2

pH - 3.61

TA - 5.9



by THE VINONEERS