

ORPHEUS & THE RAVEN

2022

No.7 - PINOTAGE

“Blind belief in authority is the enemy of truth”

Albert Einstein

The story of Pinotage is littered with episodes of coincidence and good fortune.

The decision to cross two vastly-contrasting varieties in Pinot Noir (the Prince of red wines) and Cinsaut (a South African workhorse), was a Rebellious one.

Since 1959, a band of single-minded winemakers have trailblazed the path for Pinotage to become the only uniquely and commercially successful South African variety.

Our wine is a homage to these Cape Rebels, who have persevered in creating wines of distinction – through adversity and waves of criticism, they prevailed to afford Pinotage its rightful place on the world stage.

Vinification

Grapes were sourced from the renowned sites of Simonsberg and Bottellary Hills in Stellenbosch, as well as the cooler slopes of Durbanville.

A combination of first, second and third-fill barrels were used, comprising 50% new oak. The wine was matured for 18 months, prior to blending and bottling.

Tasting Notes

As expected, the personality of the sites from where the grapes are sourced, contributes to the complexity of the wine. Shaly soils add minerality and perfume to the wine, with a natural elegance of structure. The cooler growing regions bring abundance of bright red fruit to the equation, as well as a velvety tannin structure.

The overriding impression is youthfulness and vibrancy, which bodes well for the ageing potential of the wine.

Upon nosing this Pinotage, an amalgamation of berries unfolds: the tealike-aromas of blueberries to the floral burst of raspberry, cranberry, and mulberry. The vivid fruit profile is heightened by an attractive perfume of violet and lavender, infusing the wine with an undeniable elegance. A judicious use of oak contributes toasty wisps, almond nougat, dark chocolate shavings, and a subtle thread of mace, showcasing the wine's complexity and restrained opulence.

The 50% new oak is well-integrated owing to the extended maturation period. The entry on the palate is round and elegant, with good tannin structure to support the abundance of fruit on the palate.

Alc: 14.5 %

pH: 3.52

TA: 5.4 g/l

RS: 1.9 g / l



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by THE VINONEERS