LA CAVE

THE PUREST TRUTH IS FOUND IN
THE DEEPEST RECESSES

PINOTAGE 2023

CULTIVAR
100% Pinotage

WINEMAKING
Grapes, from two separate vineyards with low yields of less than 8 tons per hectare, were picked at optimum ripeness. After de-stalking and crushing, the juice was fermented in open fermenters, on the skins, for 5 days at 26^0C. Regular pump-overs ensured optimal colour extraction. The juice was separated from the skins shortly before being 100% dry, to ensure a polished tannin structure. Malolactic fermentation took place in new 225L French oak barrels. The wine was then racked and returned to the same barrels for a further maturation period of 18 months.

TASTING NOTES (July 2025)
Dense, pitch-black core edged with deep purple hues, indicating concentration and depth. Layered aromas of blueberry, black- and red cherries, and juicy plum interplay with savoury notes of game meats, dark chocolate, fennel seed, and liquorice. The palate follows through with plush, vivid fruit, cascading across a firmly built framework of finely textured, granular tannins. Oak is present but perfectly integrated, enhancing the wine's structural elegance without overshadowing the vibrant fruit core. On the finish, the wine leaves lingering impressions of hedgerow fruits, spice, and a whisper of tilled earth. Maturation potential → 2035.

FOOD PAIRINGS
Barbequed venison and beef / bobotie / lamb curry / grilled snoek / seared tuna / spicy Asian-styled cuisine / aromatic curries / mushroom risotto / North-African cuisine

ANALYSIS

Alcohol:	14.58%	VA:	0.85 g/L
Sugar:	4.0 g/L	Total SO^2:	92 mg/L
Acid:	6.0 g/L	pH:	3.62

AWARDS & RATINGS
Veritas Wine Awards 2025 – Double Gold

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