WILDEKRANS PINOTAGE
2024

Country
South Africa

Region
Bot River Valley

Varietal
Pinotage

Winemaker
De Wet Viljoen

Alcohol Content
14%

Total Sulfur
No data

Residual Sugar
3.3 g/l

Acidity
5.6 g/l



HISTORY

Founded in the 1970's the Wildekrans Wine Estate is a picturesque 1000-acre estate tucked away in the beautiful Bot River Valley. Originally established as a mixed farming operation (wheat, olives, ostrich) the owners soon realized that the cool terroir with its breezes off the southern ocean had all the key components to produce grapes of the very highest quality.

Today winemaker De Wet Viljoen summarizes his sustainable viticulture and philosophy and approach to winemaking with the following thought: "Wines are like humans; we have a place where we were born and raised, and this contributes to who we are. With wines, I aim to create wines with personality and a sense of place."

VINIFICATION and MATURATION

Hand harvested and gentle crush and overnight maceration. Fermentation the following morning with pump overs every 4 hours. Lightly pressed and matured in neutral French oak barrels for 15 months.

VINEYARD

Bush vines planted to Bokkeveld group shales, lithic (shallow and sandy) and duplex soils (clay enriched subsoil). Southern facing slopes, vines are over 20 years old.

TASTING NOTES

Clean, rich, enticing red fruit nose with a surprising maturity. Many succulent flavours underpinned by gentle dry tannins. Mulberry, plum and hints of mocha embraced by light, sweet, spicy oak with a lingering, dry finish.

FOOD PAIRING

Smoked turkey, duck confit, pulled pork, BBQ ribs, pizzas, calzones, lasagna, charcuterie, cubano sandwiches.

BOUTIQUE WINE COLLECTION
SELECTED BY BRUCE MCNAMEE