

2020 Old Vine Johan van Zyl Pinotage

100%
Pinotage

Winemaking

The grapes were cold soaked for 24 hours and the must was punched down in 3000l foundres, three times daily during fermentation, and pressed just before completion of alcoholic fermentation. It was racked to 50% new 225l French oak barrels and 50% older 225l French oak barrels. Malolactic fermentation took place in barrel and was followed by maturation of 18 months prior to racking and bottling.

Tasting Profile

This wine exhibits a rich, intense purple hue. On the nose, it evokes red fruit notes, particularly raspberry and cherries, complemented by subtle hints of toast and vanilla 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 with spiced red cherry dessert dishes, Vanilla and cinnamon gelato enhance the red fruit and mocha. Also, enjoy various cheese and preserve platters.



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.

2020 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



14 - 16
Serving Temp



8 - 10
Cellar Life



14
%ALC Vol %



Heidedal



pH: 3.64
Total Acid: 5.3 g/l
Residual sugar: 2.5 g/l