



Lievland Vineyards Bushvine Pinotage 2023



An elegant and refined, modern-style wine which pays homage to Pinot Noir and Cinsault – the fruitful and delicate “parent varieties” of Pinotage.

WINE DESCRIPTION

The Lievland Bushvine Pinotage is decidedly refined, with gentle handling in the cellar to extract a bright fruit profile. A touch of Grenache further uplifts the fruit.

COLOUR: Ruby-garnet with a hint of purple.

AROMA: Cherry, raspberry, with a hint of vanilla and cedar.

PALATE: Red-berries, ripe plums and savoury notes

BODY: Aromatic, rich texture, balanced acidity.

TECHNICAL DETAILS

VARIETAL: 93% Pinotage, 7% Grenache

GRAPE SOURCE: Paarl

ALCOHOL: 13.5%

RESIDUAL SUGAR: 2.5

TOTAL ACIDITY: 5.5

PH: 3.58

VINTAGE

Dry-farmed vineyards tend to produce smaller berries, and lower yields this year made for looser bunches. Red wines from this vintage have abundant aromas and nice dark colours. The tannins were well managed during harvest and will continue to develop well in the bottle.

VINEYARDS

Made from two unique 20+ year-old dry-farmed bush-vine vineyards in the Agter-Paarl region. One vineyard has granite soils and produces wines that are structured and aromatic. The other vineyard is planted on shale. The fractured nature of shale makes for good water retention and give grapes of good fruit concentration with soft, elegant tannins.

WINEMAKING

The grapes were hand-harvested. Fermentation commenced after two days of cold maceration. Mixing was done by pump-overs three times daily. Because Pinotage has a naturally thick skin and a high phenolic content, the wine was separated from the skins immediately after fermentation and pumped directly to barrel for 16 months ageing – all French oak (10% new). Blended with a small portion of dry-farmed Grenache.

SUSTAINABILITY & PRODUCTION

Integrated Production of Wine (IPW) Certified.

This wine is vegan-friendly.

CLOSURE: Cork