

ORPHEUS & THE RAVEN

2019 - No.7 - PINOTAGE

Vinification

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.

This 2019 is a site-specific wine from the Stellenbosch ward of Simonsberg. 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 on 25 January 2021.

Only 4800 bottles produced.

Tasting notes

As expected, the personality of the site 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 over-riding impression is youthfulness and vibrancy, which bodes well for the ageing potential of the wine.

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.

Our hope is that our No.7 will showcase the complexity and richness inherent to our proudly South African grape variety.

Alcohol	14.5%
Residual sugar	2.9 g / l
Total acidity	5.3 g / l
pH	3.79
Total SO ₂	76

