

ORPHEUS
& THE
RAVEN

N^o 7

2018 PINOTAGE

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No. 7
PINOTAGE
VINTAGE 2018







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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 seven of 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 wine is a bespoke blend from seven different sites, encompassing Durbanville and the Stellenbosch wards of Bottelary, Jonkershoek, Simonsberg and Papegaaiberg. 7 x 225 liter new and 7 x 225 liter second-fill Vicard barrels were imported to safeguard the wine from the personal wishlist selected by Vinoneers winemaker, Etienne Louw. These range from the home of the first commercially available Pinotage in South Africa, through the makers of the first Cape Blend and the site of the oldest productive Pinotage vineyards in the country.

One new and one second-fill barrel of each site was made and matured separately for 18 months, prior to blending and bottling on 28 February 2020. Only 4200 bottles produced.

Tasting notes

As expected, the diversity of sites used in the blend contributes to the complexity of the wine. The over-riding impression is youthfulness and vibrancy, which bodes well for the ageing potential of the wine.

The wines from Stellenbosch sites add depth of structure and dark fruit overtones to the wine, whereas the Durbanville components contribute elegance and the sweeter red fruit spectrum. 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	2.1 g / l
Total acidity	5.6 g / l
pH	3.56
Total SO ²	76





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