

Hazendal Estate Pinotage 2025

Scents of sappy, succulent wild berries, cranberries, with an undertow of damson, blueberries and fine, peppery-spice. Generously-fruited yet willowy and slender, the palate is framed by firm yet fine-grained tannins, sown with a line of lemony acidity. The finish is crunchy and refreshing with a red fruit bite.

variety : Pinotage | 100% Pinotage

winery : Hazendal

winemaker : Kiara Scott Farmer

wine of origin : Bottelary

analysis : alc : 13.95 % vol rs : 1.4 g/l pH : 3.8 ta : 5.2 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle **size** : 750ml **closure** : Cork

in the vineyard : The 2024/2025 season had a cold, wet winter, a cool spring with rainfall and sufficient soil moisture levels. This indicated a late start to the harvest season. We experienced less stress and no disease pressure in our vineyards. We had two hot days in December but the vineyards were resilient and showed no signs of heat stress. A warm ripening period ensued with greater diurnal shifts, resulting in a classic vintage that shows great promise of exceptional quality and ageability.

in the cellar : Dirty sandstone, juvenile greywacke. Batch-picked from a 1.6-hectare site. The vineyard's changing slope, as well as stem ripeness, dictated the picking. Winemaking saw a mix of whole-bunch, whole-berry and destemmed fruit, fermented naturally with indigenous yeast in opentop tanks. The must was pumped over and punched down twice a day. After fermentation had taken place, the wine was then pressed into 500-litre French oak barrels and concrete tanks, where it finished its malolactic conversion naturally. After 11 months, the wine was blended, filtered and bottled.



Hazendal Stellenbosch

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