



STELLENBOSCH

Dorper Pinotage 2022

The Dorper range was conceived from the idea of producing a great “village” wine as done in Burgundy, France. And so we came to Village (French) – Town (English) – Dorp (Afrikaans). In South Africa we have a Dorper sheep breed, these black headed sheep are adaptable and hardy much like the Pinotage and Chenin Blanc varieties. So with a bit of word play the Dorper Pinotage was created in 2017. And in 2020 joined by a Chenin Blanc. These wines are focused on exploring the diversity and complexity of Stellenbosch old vine sites.

Fruit is sourced from two old vine parcels located on decomposed granite soils of Helderberg mountains and shale soils from the Bottelary Heuwels. Grapes were picked at 22,5 – 23.6 Balling, to obtain freshness and balance. Destemmed but not crushed, with a portion done whole cluster. Fermented in open top fermenters with 1 to 3 punch downs during fermentation. Kept on skin post fermentation for 7-10days. Aged for 12months in various sizes of older French oak barrels.

Total Production 2846 bottles.

ALC % v/v	pH	TA	R/S	VA
13.44	3.74	5.30	1.80	0.76

A refreshing take on our local South African grape, with a clear focus on elegance. red fruit, fynbos and a floral notes on the nose, with darker fruits, olive and cranberry following on palate . The fine tannin with the understated oak draws the wine in, finishing with a dryness not expected from the variety.

