



Pinotage ~~~~~

There are four principles which are fundamental to the work of the Pinotage Association:

- 1 To increase the knowledge of its members on all viti- and vinicultural aspects of growing Pinotage grapes and producing Pinotage wines
- 2 To serve as a forum for exchanging ideas on the production and marketing of Pinotage wines
- 3 To identify problem areas in the growing of Pinotage grapes and the production of Pinotage wines
- 4 To prioritise research needs regarding Pinotage

PINOTAGE IN NUMBERS

6 637 ha

Total area under Pinotage vines

7.21%

Percentage of total area under Pinotage vines

4 281 570 litres

Total Pinotage domestic

18 274 497 litres

Total Pinotage exports

*Stats 2020/21
SAWIS

CREATING

Pinotage ~~~~~

There is now a considerable bank of knowledge about how to grow Pinotage vines successfully, and how to craft rich and rewarding wines from those grapes. Viti- and viniculturalists have shared their experience in bush versus trellised vines, and the levels of irrigation needed for different soil types. There is consensus on when to harvest to achieve a particular style of Pinotage wine. How long to keep the wine on the skins, the appropriate fermentation temperatures, whether to use old or new oak and for how long – these are all technical questions which Pinotage winemakers debate endlessly in their search for the competitive edge. Yet, they all acknowledge science can take them only so far. Each relies ultimately on the inspired guess, the intuitive decision, the art of winemaking to achieve their desired goal – a great wine in the glass.

DRINKING

Pinotage ~~~~~

Pinotage tastes best when made in a medium- or full-bodied style. Young Pinotage has flavours associated with plums, banana, cherry, cassis and red and black berries. Older Pinotage presents more complex layers and sometimes, an opulent creaminess. Maturing the wine in new, small oak barrels adds cedar, chocolate and coffee flavours. Medium-bodied Pinotage goes well with venison, fish or hearty winter soup.

The fuller-bodied version is more suited to venison, spare ribs with a rich barbecue sauce, oxtail or osso buco. Don't, however, be limited by convention. The wine has an infinite variety of shades and moods, only your imagination limits the uses to which you can put it. Sometimes, though, the best match is just you and a glass of Pinotage.



PINOTAGE ASSOCIATION



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Introduction ~~~~~

PINOTAGE

Pinotage is a uniquely South African grape varietal. While other countries now also have Pinotage plantings, the origin of Pinotage is South African. Pinotage has achieved international recognition because of the efforts of South African winemakers.

South Africa has both practical and patriotic reasons for aggressively promoting Pinotage as a grape varietal that provides wines of superior quality and which can hold their own against any varietal from any wine-growing region of the world. Pinotage is the trump card of the South African wine industry. This is the philosophy that underlies the existence of the Pinotage Association.



A Day Dedicated to Pinotage

It all started with a marriage.

Scan to watch

History ~~~~~

SOUTH AFRICA'S OWN

Pinotage owes its existence to Abraham Izak Perold. In

1925, while he was the Professor in Viticulture at Stellenbosch University, he crossed the varieties Pinot Noir and Cinsaut (Hermitage).



Abraham Izak Perold

This was most likely done in an effort to create a local varietal with the best characteristics of its parents – the classic Pinot taste and quality of Burgundy with the easy-to-grow, disease-resistant qualities of Cinsaut.

It took nearly two decades for that experiment to bear fruit, literally. It was in 1941 that the first Pinotage wine was made. There was general excitement at the results of the early commercial plantings of Pinotage vines. The initial success peaked in 1959 when a Pinotage from the Stellenbosch region was designated the Cape's Champion Young Wine. That early acclaim led to an over-enthusiastic approach to the planting of Pinotage – often without the care and respect it requires. A nadir was reached in 1976 when a group of British Masters of Wine visited the Cape and declared this South African varietal had no future.

Many producers uprooted large areas of existing Pinotage vines, and very few others dared plant new vineyards. But a brave few soldiered on, constantly refining the techniques needed to bring out the best from the grape. In 1987, the Diners Club Winemaker of the Year award was devoted

to Pinotage. It was won by Beyers Truter of Kanonkop. He followed this up with the International Winemaker of the Year Award at the 1991 International Wine and Spirit Competition. Since then many other international awards have been won by producers of Pinotage. Pinotage had finally arrived, and the world sat up and took note. The international wine world sang its praises, using phrases like 'excellent wine and grape varietal with tremendous potential', 'the future of South Africa', and 'Pinotage should be taken seriously'. South Africa's 'home-hero' was receiving the kind of acclaim for which it had been waiting for seventy years. Since then, Pinotage's international reputation has been improving rapidly, in line with the continual advancement in quality which local producers are maintaining.

Pinotage Association ~~~~~

AWARDS AND ACCOLADES



The Pinotage Association is one of South Africa's most recognized varietal associations. Since being founded in 1995, the association has contributed significantly to the growth, the development and marketing of Pinotage over the past decades.

Pinotage wines are receiving local and international recognition in various awards and competitions more than ever before. This is a demonstration of how Pinotage has become the pinnacle of a proudly South African variety. It also demonstrates the tenacity and resilience of our Pinotage producers.

The Pinotage Association has launched the first classification of Pinotage under the auspices of Grand Pinotage. Our Pinotage Unplugged online training program will see many local and international wine enthusiasts informed on Pinotage,

accelerating the launch of the Top 10 Pinotage Brand Ambassadors and opening doors for more to pursue careers in the wine industry.

Our valuable contribution to the industry is made possible through our sponsor Absa, who has through the years proved to be a key player in the agriculture and wine sectors in South Africa.

ABSA TOP 10 PINOTAGE

The Absa Top 10 is a proudly South African wine competition that recognises standout expressions of this varietal based on one important criterion: quality. A judging panel of industry experts will identify ten wines that set the standard for distinctive South African Pinotage wines.

ABSA VINTAGE CLASS

The Vintage Class demonstrates the maturation potential of Pinotage wines. Open exclusively to wines ten years or older, the competition selects six winning wines that show serious ageing ability, further advancing the appeal of this uniquely South African grape variety.

PEROLD ABSA CAPE BLEND

Named in honour of Professor AI Perold, the 'Father of Pinotage', this category focuses exclusively on Cape Blends, with Pinotage as its primary base component. The competition identifies five wines that demonstrate quality and style.

PINOTAGE ROSÉ

This competition focuses on Pinotage driven rosés. Given the rise in popularity of Pinotage rosé wines, it illustrates the uniqueness and versatility of the cultivar to local and international markets.

PROUDLY PINOTAGE

(VITICULTURIST AWARD)

Pinotage SA introduces the 'Viticulturist' accolade, recognising the synergy between winemaker and viticulturist in expressing terroir as well as best viticultural and cellar practices. The winner(s) will be recognised in the Proudly Pinotage competition.

INCLUSIVE DEVELOPMENT

Pinotage SA steps up its commitment to transformation by promoting emerging winemakers and viticulturists who are currently marketing their own brand of Pinotage, or cultivating this unique South African variety. It's an opportunity for entrants to join the association and participate in the advancement of Pinotage. The association will sponsor the annual membership fee for ten new members who meet the requirements.



The Pinotage Association is an NPO, membership driven association, managed by the Chairman, Executive committee and management.

Chairman Beyers Truter, Deputy Chairman Dewet Viljoen, Executive Members Abrie Beeslaar, Etienne Louw.

Visit the website for more details
www.pinotage.co.za