Absa Vintage Pinotage Awards of Excellence



Tasting Booklet

WELCOME

A tasting through time

The Absa Vintage Pinotage Awards of Excellence recognise wines that demonstrate the remarkable ageing ability of South Africa's signature cultivar. This booklet presents the 20 awarded wines for 2026. All wines receiving 90+ points are awarded.

"*The Absa Award of Excellence for Vintage Pinotage reminds us just how beautifully Pinotage can develop with time. This year's awarded wines, ranging from the 1995 to the 2016 vintages, show the depth, character and remarkable ageing ability of our South African variety. We salute the producers who had the foresight to keep these wines in their cellars and share them with us today. I would like to encourage every Pinotage producer to put aside a few bottles from each special vintage and enter them in the years to come. The more mature wines we can showcase, the stronger the story we can tell about Pinotage and its rightful place among the world's great wines*".

Beyers Truter - Chairman Pinotage Association

Absa's long standing partnership with the Pinotage Association reflects a shared commitment to celebrating South African excellence, heritage and entrepreneurship.

For Absa, supporting Pinotage is about investing in the people, businesses and industries that continue to shape South Africa's future. From family owned wine farms and emerging producers to globally respected winemakers, the Pinotage industry reflects the entrepreneurial spirit, resilience and creativity that define the country's agricultural and business landscape.

Over the years, the Absa Pinotage competitions have grown into one of South Africa's most respected wine platforms, recognising producers who continue to elevate the varietal while remaining deeply connected to local heritage. Beyond celebrating excellence in winemaking, the platform highlights the broader contribution of the wine industry to economic growth, tourism, job creation and rural development across South Africa.

Absa Bank Sponsor

Twenty wines. Ten producers. A collective record of Pinotage in maturity.

Judges



Left to Right: Anton Swart (CWM), Sandy Harper (CWM), Christine Rudman (CWM), Colin Frith (CWM), Bennie Howard (CWM)

How has South African wine, and Pinotage in particular, evolved during your career?

South African wine has become world-class, matching many of the finest wines internationally. The quality and diversity of styles reflect the passion and skill of our winemakers. Pinotage has excelled in quality, versatility and drinkability, while remaining proudly South African and an excellent partner to our country's diverse cuisine.

Bennie Howard Cape Wine Master
2026 Panel Convener

Awards

BEESLAAR WINES

Beeslaar Pinotage	2016

BEYERSKLOOF WINES

Beyerskloof Diesel Pinotage	2016
Beyerskloof Pinotage Reserve	2016
Beyerskloof Pinotage	2007
Bouwland Pinotage Reserve	1998
Beyerskloof Pinotage	1996
Bouwland Bush Vine Pinotage	1995

FAIRVIEW

Fairview Primo Pinotage	2011

FLAGSTONE WINERY

Flagstone Truth Tree Pinotage	2015
Flagstone Writer's Block Pinotage	2012
Flagstone Writer's Block Pinotage	2011

GRANGEHURST WINERY

Grangehurst Pinotage	2006

GROOT CONSTANTIA WINE ESTATE

Groot Constantia Pinotage	2016

KANONKOP WINE ESTATE

Kanonkop Estate Pinotage	2016
Kanonkop Estate Pinotage	2009

L'AVENIR WINE ESTATE

L'Avenir Grand Vin Pinotage	2007
L'Avenir Pinotage	2001

SIMONSIG FAMILY VINEYARDS

Simonsig Redhill Pinotage	2016

SPIER WINES

Spier 21 Gables Pinotage (1.5l)	2016
Spier 21 Gables Pinotage (1.5l)	2015

TASTING REFERENCE

Reading each profile

WINE INFORMATION	Technical wine information supplied by Prroducer.
WINE OF ORIGIN	The certified geographic origin supplied for the wine.
ALCOHOL	Alcohol by volume, shown as a percentage.
RESIDUAL SUGAR	Residual sugar in grams per litre.
TOTAL ACIDITY	Total acidity in grams per litre.
PH	The pH value
JUDGES' NOTES	The complete panel observation.

Important to note. These wines are rare, special and available in limited quantities. We encourage you to take your time and savour the experience. It is a true privilege to share these remarkable wines with you and to celebrate the winemakers.

How to approach the wines.

- Taste in the listed order or follow the producer index.
- Use the panel's notes as a reference, not as a substitute for sensory judgement.
- Record your own observations in the space provided on each wine page.

BEESLAAR WINES

Beeslaar Pinotage



2016 · Wine of Origin: Stellenbosch

ALCOHOL	RESIDUAL SUGAR
14.51%	**2.8 g/L**
TOTAL ACIDITY	**PH**
5.5 g/L	**3.6**

JUDGES' NOTES

Deep red colour. Rich red fruit profile with berries and cherries. Lucious fruit, still youthful and no sign of ageing. Textured flavours on the palate followed by a seam of ripe tannin. Beautiful balance and brilliant elegance with extra layers of fruit on the palate, the wine just lingers on the palate. A wine to put away for a number of years!

MY TASTING NOTES

Beeslaar

WINE INFORMATION

Technical wine information supplied by Producer.

2016 Vintage will be remembered as one of the driest and hottest vintages in recent years. There was 2 heat waves during the season one in October, and one in January. The first heat wave came during flowering and had a big effect on the bunch and berry size, creating a smaller yield than normal. The second heat wave played a role in creating more concentrated fruit with a great colour. Because of the dryer conditions the grapes were very healthy with very little diseases.

Fermentation took place in open top concrete fermenters with punch downs performed every 2 hours. The wine was aged for 19 months in 25 French and 2 American oak barrels. This wine has a beautifull ruby red colour, black cherry, strawberry and cake spice aromas. On the palate the wine shows savory notes with a grainy texture. Best to drink from 2018 onwards.

BEYERSKLOOF WINES

Beyerskloof Diesel Pinotage



2016 · Wine of Origin: Stellenbosch

ALCOHOL	RESIDUAL SUGAR
14.77%	**2.4 g/L**
TOTAL ACIDITY	**PH**
6.1 g/L	**3.43**

JUDGES' NOTES

Deep dark red colour. Concentration of black fruit, big and bold flavours on the nose that carry forward to the palate, great integration of fruit and oak, juicy and luscious. Youthful, with a delicious freshness. The balance on the palate is impeccable, fruit and tannin in perfect balance and the wine is still developing. This is a wine for keeping!

MY TASTING NOTES

BEYERSKLOOF WINES

Beyerskloof Pinotage Reserve



2016 · Wine of Origin: Stellenbosch

ALCOHOL	RESIDUAL SUGAR
14.41%	**3.1 g/L**
TOTAL ACIDITY	**PH**
5.6 g/L	**3.52**

JUDGES' NOTES

Deep red colour. Depth of flavour with black cherries and cedar infused spice. Very attractive nose. A beautiful youthful wine with elegance, balance between fruit and tannins. Velvety and ultra-smooth already, with a long finish. Showing more Pinot Noir character and ends with great mouthfeel.

MY TASTING NOTES

BEYERSKLOOF WINES

Beyerskloof Pinotage



2007 · Wine of Origin: Stellenbosch

ALCOHOL	RESIDUAL SUGAR
14%	**2.6 g/L**
TOTAL ACIDITY	**PH**
5.2 g/L	**3.71**

JUDGES' NOTES

Deep red colour with a small brown ring. Sweet ripe fruit with some spice and mocha chocolate. Different in style to the other 2007, lighter with softer fruit, but very elegant. Still juicy with soft tannins and enough freshness to last. Well balanced and with layers of flavours that glide over the palate. Delicious!

MY TASTING NOTES

BEYERSKLOOF WINES

Bouwland Pinotage Reserve



1998 · Wine of Origin: Stellenbosch

ALCOHOL	RESIDUAL SUGAR
13.5%	**5.5 g/L**
TOTAL ACIDITY	**PH**
3.69 g/L	**2.5**

JUDGES' NOTES

Deep red colour with orange browning. Black and red fruit with a touch of sweetness, so typical of older Pinotages, and an interesting mix of spice, herbs and fynbos. A touch of butterscotch on the palate adds another dimension to this full bodied but elegant wine and ultra smooth texture. Another beautiful example of a mature Pinotage!

MY TASTING NOTES

BEYERSKLOOF WINES

Beyerskloof Pinotage



1996 · Wine of Origin: Stellenbosch

ALCOHOL	RESIDUAL SUGAR
12.5%	**5.4 g/L**
TOTAL ACIDITY	**PH**
3.68 g/L	**2.4**

JUDGES' NOTES

Red colour with russet through the wine. Softer rich sun-dried red fruit on the nose with umami and spice. A hint of red and black jelly tots adds that typical sweetness of older Pinotages well complemented with savoury notes. The palate displays integrated fruit and tannins, complex and elegant, so smooth! The wine is 30-years old and so surprisingly youthful!!

MY TASTING NOTES

BEYERSKLOOF WINES

Bouwland Bush Vine Pinotage



1995 · Wine of Origin: Stellenbosch

ALCOHOL	RESIDUAL SUGAR
13%	5.5 g/L
TOTAL ACIDITY	**PH**
3.6 g/L	2.6

JUDGES' NOTES

Red colour with browning, but still bright. The red fruit, sweetness and mocha chocolate with prosciutto spiciness is delicious on the nose. The hint of earthiness adds such a beautiful element to the wine to enhance the experience on the palate together with silky soft tannins and enough staying power to keep it going. A very lively youthful and outstanding wine, a prime example of a well-matured Pinotage!

MY TASTING NOTES

Beyerskloof

WINE INFORMATION

Technical wine information supplied by Producer.

Diesel 2016
Grapes were hand harvested early in February from bush vines situated in the Bottelary hills area in Stellenbosch. Optimum ripeness for picking was at 26°B. Once destemmed berries went through a sorting system to minimize greenness. Fermentation took place in open casks, with punch downs done every 2 hours for 4-5days. Grapes were pressed before fermentation finished and malolactic fermentation took place in stainless steel tank. Wine went into new French oak barrels for 22 months after which only the best barrels were selected for this wine. A big, structured wine with intense dark fruit flavours. This wine has great depth and balance with a lasting finish. The wine will age superbly for 10 years or longer.

Pinotage Reserve 2016
Grapes were hand harvested early in February from bush vines situated in the Bottelary hills in Stellenbosch. Optimum ripeness for picking was at 25°B. Once destemmed berries went through a sorting system to minimize greenness. Fermentation took place in open casks, with punch downs done every 2 hours for 4 days. Grapes were pressed before fermentation finished and malolactic fermentation took place in stainless steel tank. Wine went into second and third fill French oak barrels for 15 months. A wine with vibrant black fruit flavour and great balance, with a smooth finish. The wine will age superbly for 10 years or longer.

Pinotage 2007
Grapes were hand harvested in February from bush vines situated in the Stellenbosch area. Optimum ripeness for picking was 24B. Different systems of skin contact were used, and fermentation took place in open fermenters, roto and pump over tanks. 6 to 8 days on skins at 25°C. After malolactic fermentation the wine was treated with oak. Strong red berry and plum flavors with elegant tannins. Well balanced, medium-bodied wine with a fresh finish.

Bouwland Pinotage Reserve 1998
Grapes were hand harvested in February from bush vines situated in the Stellenbosch. Optimum ripeness for picking was 23.8B. Different systems of skin contact were used, and fermentation took place in open fermenters, roto and pump over tanks. 6 to 8 days on skins at 27°C. After malolactic fermentation the wine went into older French oak barrels for 12 months. A complex, full bodied wine with layers of fruit and spices.

Beyerskloof Pinotage 1996
Grapes were hand harvested in February from bush vines situated in different areas in Stellenbosch. Optimum ripeness for picking was 23.0B. Skin contact was done in 40-ton Roto tanks which were rotated every 2-3 hours for 3 days at 25°C. After malolactic fermentation the wine went into older French oak barrels for 8 months. A well balance wine with plum and red fruit flavours. Good structure and sweet fruit finish on this wine.

Bouwland Pinotage 1995
Grapes were hand harvested in February from bush vines situated in different areas in Stellenbosch. Optimum ripeness for picking was 23.5B. Skin contact was done in 40-ton Roto tanks which were rotated every 2-3 hours for 3 days at 23°C. After malolactic fermentation the wine was racked, and oak staves were added to the tank for 6months. A well-balanced wine with lots of red fruit flavours. Good freshness and a smooth finish on this wine.

FAIRVIEW

Fairview Primo Pinotage



2011 · Wine of Origin: Paarl

ALCOHOL	RESIDUAL SUGAR
14.27%	**2.6 g/L**
TOTAL ACIDITY	**PH**
5.4 g/L	**3.59**

JUDGES' NOTES

Deep red colour with a small edge of brown. Sweet red cherries on the nose still showing youthfulness and a touch of sour figs. Delicious fruit on the palate, great integration of flavours with a sleek structure. The wine shows complexity and elegance with silky tannins and a smooth lingering finish.

MY TASTING NOTES

Fairview

WINE INFORMATION

Technical wine information supplied by Producer.

FOUNDED 1693

FAIRVIEW

TOP 100 SA WINES 2013

PRIMO PINOTAGE 2011 — LIMITED RELEASE

As Pinotage is South Africa's very own grape, I have spent a large part of my life in pursuit of locations that express the uniqueness and show-stopping ability of this varietal. During my travels, I have found many beautiful and unusual vineyard settings. Primo Pinotage is our selection of the finest wine of the vintage, selected from sites that allow the varietal to find its true expression. To Life!

Charles Back



Wine of Origin	Paarl
Alcohol	14%
Residual sugar	2,6 g/l
Total acid	5.4 g/l
pH	3.59
Varieties Pinotage	100%
Closure	Natural Cork

IN THE VINEYARD

Our Primo Pinotage was harvested from a property in Agter Paarl. The vines grow under dry-land conditions in duplex (Glenrosa / Klapmuts type) soils; light textured topsoil with a well drained, high water retention capacity subsoil. The vines are grafted onto rootstock R99. Vines are trellised and subjected to careful canopy management and crop control. In 2011 we reduced the crop to one bunch per shoot in a prime section of the vineyard. This assists to achieve concentration of flavour and texture in the wine.

HARVEST DATE 3 February 2011

WINEMAKING

The grapes were hand harvested at 25.5° balling. The bunches were hand picked, destalked and hand sorted to remove raisins and green stems. Fermentation took place using L2226 yeast in open-top 500 litre barrels. Once primary fermentation was completed, the wine was basket pressed and transferred to French and American oak barrels for malolactic fermentation. 40% of the barrels were new. Once malolactic fermentation was completed the wine was racked, sulphured and returned to a combination of French and American oak barrels for maturation (20 months).

TASTING NOTE

The wine shows deep, red colour with purple touches in the glass. On the nose you find intense cherry and perfumed violet flavours, with underlying notes of smoky oak and sweet spice. Ripe plum and spice continues on the palate, the wine has a firm structure, worthy of time in the bottle.

RECOGNITION (PREVIOUS VINTAGES)

2011: 91 points – Tim Atkins SA Report Publication 2014
2011: 90 points – Tim Atkins SA Report Publication
2011: Top 100 SA Wines 2013
2010: John Platter 4 ½ stars 2013
2010: 5 Hearts – Neil Pendock Winelands Guide 2013
2009: ABSA Top 10 Pinotage 2011

Tel: +27 (0)21 863 2450 • Fax: +27 (0) 21 863 2591 • Suid-Agter Paarl Road, Suider-Paarl, 7646 • info@fairview.co.za • **www.fairview.co.za**

FLAGSTONE WINERY

Flagstone Truth Tree Pinotage



2015 · Wine of Origin: Western Cape

ALCOHOL	RESIDUAL SUGAR
14.93%	**3.6 g/L**
TOTAL ACIDITY	**PH**
6.2 g/L	**3.43**

JUDGES' NOTES

Deep red colour. An abundance of black cherries and chocolate shavings with purity of fruit. So delicious with more generous ripe fruit on the palate complemented by spice. The wine opens up in the glass to show its youthfulness, backed by rich smooth tannins. Complex finish, but oh so elegant and rounded. Superb wine with no sign of ageing and many more years to go!

MY TASTING NOTES

FLAGSTONE WINERY

Flagstone Writer's Block Pinotage

2012 · Wine of Origin: Breedekloof



ALCOHOL	RESIDUAL SUGAR
14.83%	**2.5 g/L**
TOTAL ACIDITY	**PH**
5.8 g/L	**3.49**

JUDGES' NOTES

Deep red colour, just a touch of russet. Ripe red fruit, cherries, Christmas cake, black plum and a hint of spice. Great integration of fruit and oak, resulting in savoury umami flavours and an attractive earthiness. The wine has vibrant layers of flavour, luscious long sleek texture and a smooth and youthful finish. A wine with elegance and complexity and more power to age too.

MY TASTING NOTES

FLAGSTONE WINERY

Flagstone Writer's Block Pinotage

2011 · Wine of Origin: Breedekloof



ALCOHOL	RESIDUAL SUGAR
14.65%	**2.9 g/L**
TOTAL ACIDITY	**PH**
6.2 g/L	**3.63**

JUDGES' NOTES

Rich dark red colour. Concentrated black fruit with purity and mellow spice in a harmonious mix. So youthful with freshness and ripe smooth tannins to complement the vibrant fruit. There is great length, layers of fruit and a velvety rich aftertaste. This is a complex and elegant wine that lingers on and on – just delicious! And it has more ageing abilities as well.

MY TASTING NOTES

Flagstone

WINE INFORMATION Technical wine information supplied by Producer.

Flagstone Truth Tree Pinotage 2015
Grapes for this wine was predominantly sourced from Breedekloof and Paarl vineyards. A combination of whole and crushed berries was cold soaked for 3 days in open top stainless-steel fermenters. The juice was then inoculated with different cultured yeasts and fermented dry. During active fermentation, six to seven gentle punch downs were done.

The wine was matured for 10 months in 80% American & 20% French oak (10% new wood).

On the nose upfront, wild red berry fruit tantalises you to taste this broodingly dark wine. The palate is rich & beautifully balanced with flavours of darker blackberry, cherry & hints of dark chocolate and deliciously warm, spicy oak.

Flagstone Writer's Block Pinotage 2011
Crafted from two exceptional Pinotage vineyard blocks, this wine is sourced primarily from a single vineyard planted in 2002 at 700m above sea level high up in the Waaihoek Mountains, with the balance coming from an older Pinotage block planted in 2000.
Grapes were handpicked at an average of 25-26°B. A combination of whole and crushed berries was cold soaked for 5 days in open top stainless-steel fermenters before the juice was inoculated with different cultured yeasts and fermented dry. The cap was softly punched down every 4 hours during active fermentation.
The wine matured for 16 months in 85% American and 15% French oak with 55% new wood.

The nose reveals concentrated blackcurrant fruit, beautifully complemented by toasty oak and a subtle hint of thyme.

This wine has aged beautifully over the past 15 years.

Flagstone Writer's Block Pinotage 2012
Crafted from a single Pinotage vineyard planted in 2002 high in the Waaihoek Mountains above the Breedekloof Valley, this wine showcases fruit from the region's highest vineyard at 700m above sea level. The vines grow in ancient, decomposed shale with specks of granite quartz, contributing to the wine's distinctive character.
Handpicked at an average of 25–26°B, the grapes were fermented using a combination of whole bunches and crushed berries after a five-day cold soak in open-top stainless-steel fermenters. Fermentation with selected cultured yeasts was followed by gentle punch-downs every four hours during active fermentation.

The wine matured for 16 months in 72% American and 28% French oak, 33% of which was new.

The nose shows intense blackcurrant fruit, toasty oak and hints of thyme.
After 14 years of bottle age, the wine has matured beautifully, offering remarkable balance, complexity and elegance.

GRANGEHURST WINERY

Grangehurst Pinotage



2006 · Wine of Origin: Stellenbosch

ALCOHOL	RESIDUAL SUGAR
14.1%	**2.8 g/L**
TOTAL ACIDITY	**PH**
5.7 g/L	**3.48**

JUDGES' NOTES

Deep red colour with touch of russet. Array of ripe red fruit and prunes, lavender, minty and umami notes. The palate reveals more delicious flavours of white pepper and prosciutto that combines so well with the ripe fruit. Great balance and complexity lead from the integration of fruit and tannins and enhance the sleek and vibrant texture on the palate. A beautiful well-rounded wine, an excellent example of a great 20-year-old wine and still maturing!

MY TASTING NOTES

Grangehurst

WINE INFORMATION

Technical wine information supplied by Producer.



GRAPE VARIETIES	Pinotage 88% Cabernet Sauvignon 12%
ORIGIN	Selected from prime vineyard areas in Stellenbosch viz. the slopes of the Helderberg Mountain, the hills of Firgrove and the Simonsberg. The southerly summer sea-breezes that blow over the cool waters of False Bay contribute greatly to the quality of the grapes from these vineyards.
HARVEST DATES	Pinotage 26th January, 8th February & 3rd March.
VINIFICATION	After destalking and crushing the grapes, the mash was fermented in open tanks for between 5 and 8 days on the skins. The cap of skins was punched down and mixed with the juice 4 to 6 times per day to ensure maximum extraction of colour, tannin and flavours. The basket pressed wine was blended with the free-run wine in stainless steel tanks before being transferred to small oak barrels. The malolactic fermentation occurred in tanks and barrels.
CLARIFICATION	This wine was clarified according to the natural settling and racking method, which does not involve the use of any fining agents, centrifuges or filters – a natural, unhurried method of clarifying wine.
BARREL MATURATION	The Pinotage wines from the three vineyards were barrel matured separately and later blended with a few barrels of Cabernet Sauvignon (12%) – an average period of 27 months in 225 litre oak barrels (88% French & 12% American).
BOTTLING	Bottled at Grangehurst using a gentle gravity flow filling system. The wine flowed from the elevated bottling tanks through a cartridge filter to the hand filler and into the bottles. This was the only stage during the entire winemaking process that the wine was filtered.
WINE ANALYSIS	Alcohol 14.1% by volume (14.0% on label) Residual Sugar 2.8 grams / litre Total Acidity 5.7 grams / litre pH 3.48
COMMENTS	There was not enough maiden vintage (1992) Grangehurst Pinotage to fill our stainless steel tank – so Jeremy decided to fill the tank with Cabernet Sauvignon (8%). So started the Grangehurst "recipe" of blending between 8 and 14% Cabernet Sauvignon with our Pinotage. The Cabernet provides an interesting dimension of fruit, tannin and additional acidity – which contribute to the complexity and balance of Grangehurst Pinotage.
TASTING NOTES	Dark ruby colour; red berry and plummy fruitiness with vanilla, oak and spice; full on the palate with smooth, robust tannins. Recommended drinking 6 to 15 years from vintage. Enjoy this wine with fine cuisine such as asparagus soup with Gorgonzola ice cream, tagliatelle carbonara, seared tuna, bobotie or springbok pie.
ADDITIONAL INFORMATION	If you would like further information on this wine or any other Grangehurst wines, please: Tel +27 (0) 21 855-3625 Fax + 27 (0) 86 710-6070 Email: winery@grangehurst.co.za Website www.grangehurst.co.za Grangehurst Winery, P O Box 206 STELLENBOSCH 7599 South Africa

HAND CRAFTED - TRADITIONAL - UNHURRIED
CLASSIC RED WINE

GROOT CONSTANTIA WINE ESTATE

Groot Constantia Pinotage



2016 · Wine of Origin:Constantia

ALCOHOL	RESIDUAL SUGAR
14%	**2.8 g/L**
TOTAL ACIDITY	**PH**
5.7 g/L	**3.52**

JUDGES' NOTES

Deep red colour. Mix of red and black berries and intense flavours on the nose. More freshness, savoury aromas and great balance. A very refined wine, perfect balance and elegant. Here is a wine with a sleek texture and softer tannins, but great harmony and many more years for ageing.

MY TASTING NOTES

Groot Constantia

WINE INFORMATION

Technical wine information supplied by Producer.

No information received

KANONKOP WINE ESTATE

Kanonkop Estate Pinotage



2016 · Wine of Origin: Simonsigberg-Stellenbosch

ALCOHOL	RESIDUAL SUGAR
14.5%	**2.7 g/L**
TOTAL ACIDITY	**PH**
5.7 g/L	**3.58**

JUDGES' NOTES

Bright deep red colour, youthful and like wise on the nose. Wonderful black cherries and berries, with delicious purity of fruit and clean ripe fruit. The wine has a great structure with complexity, elegance and a velvety finish on the palate. Chalky tannins complement the fruit flavours showing so much freshness and a brightness on the aftertaste. This wine has age ability!

MY TASTING NOTES

KANONKOP WINE ESTATE

Kanonkop Estate Pinotage



2009 · Wine of Origin: Simonsberg-Stellenbosch

ALCOHOL	RESIDUAL SUGAR
14%	**1.7 g/L**
TOTAL ACIDITY	**PH**
5.8 g/L	**3.74**

JUDGES' NOTES

Vibrant deep ruby colour, just the faintest of browning edge. Ripe plum and black cherries in abundance on the nose rounded by a touch of spice. The significant freshness and fruit are keeping the wine so youthful. Luscious fruit and excellent balance with the tannins ensures a complex wine with layers of flavour, beautiful structure and long rich aftertaste. And there are strong legs to keep the wine going for a considerable time. An amazing wine!

MY TASTING NOTES

Kanonkop

WINE INFORMATION

Technical wine information supplied by Producer.

Kanonkop Pinotage 2009
Hand-harvested from 57-year-old dryland bush vines, this Simonsberg-Stellenbosch Pinotage was fermented in open-top concrete at 28°C, with manual punch-downs every two hours. After 3.5 days, the wine was pressed and matured for 16 months in 75% new French oak barriques. A full-bodied, deep-garnet colour, with black fig and tertiary notes on a smooth finish.

Kanonkop Pinotage 2016
Hand-harvested from 30- to 63-year-old dryland bush vines, this Simonsberg-Stellenbosch Pinotage was fermented in open concrete at 28°C, manually punched down every 2 hours and pressed after 3 days. The wine matured for 16 months in 80% new French oak barriques. A garnet-coloured wine, with blackberries and savoury notes on a silky finish.

L'AVENIR WINE ESTATE

L'Avenir
Grand Vin Pinotage



2007 · Wine of Origin: Stellenbosch

ALCOHOL	RESIDUAL SUGAR
14.12%	**3.4 g/L**
TOTAL ACIDITY	**PH**
5.7 g/L	**3.5**

JUDGES' NOTES

Deep red with russet edge. Mature black fruit on the nose with depth of flavours that continues on the palate to show the wonderful integration of the wine. The excellent fruit is well supported by the rich tannins keeping the wine youthful and delicious, smooth, round and with lots of flavour. A wine that will last another few years, but exceptional now!

MY TASTING NOTES

L'AVENIR WINE ESTATE

L'Avenir Pinotage



2001 · Wine of Origin: Stellenbosch

ALCOHOL	RESIDUAL SUGAR
14.48%	**2.2 g/L**
TOTAL ACIDITY	**PH**
5.8 g/L	**3.41**

JUDGES' NOTES

Deep red colour and touch of russet. Ripe plum and red cherries and underlying mocha chocolate and floral flavours. Still youthful, with freshness and purity of fruit. Beautiful structure and texture, with layers of flavours showing the integration of fruit and tannins. Long finish, complex, elegant and smooth. A delicious mature Pinotage!

MY TASTING NOTES

L’Avenir

WINE INFORMATION

Technical wine information supplied by Producer.

L’Avenir

L’Avenir Pinotage 2001
Crafted by the late François Naudé from a combination of dryland and irrigated bush vines grown on Villafontes, Oakleaf, Longlands and Glenrosa soils, this Pinotage was hand-harvested at 25° Balling and fermented in stainless steel tanks with pump-overs every two hours. Following fermentation, malolactic fermentation (MLF) was completed in barrel. The wine was matured for 15 months in French oak, 40% new, it displays ripe plum, black cherry and cigar-box aromas with concentrated fruit, soft tannins and exceptional ageing potential.

L’Avenir Grand Vin Pinotage 2007
Produced from L’Avenir’s iconic single-vineyard Block 2, planted in 1994 on Glenrosa soils at 220 metres above sea level, this collector’s Pinotage was hand-harvested and fermented in stainless steel tanks without cold soaking, receiving pump-overs three times daily. Following fermentation, malolactic fermentation (MLF) was completed in barrel. Matured in French oak (50% new), it reveals aromas of violets, dried cranberries and dark chocolate, leading to a layered palate of pure fruit, subtle spice and refined elegance.

SIMONSIG FAMILY VINEYARDS

Simonsig Redhill Pinotage



2016 · Wine of Origin: Stellenbosch

ALCOHOL	RESIDUAL SUGAR
14.7%	**2.9 g/L**
TOTAL ACIDITY	**PH**
5.7 g/L	**3.48**

JUDGES' NOTES

Incredible deep red colour, super red fruit with cherries, fynbos and chocolate on the nose. Full flavours on the palate with purity of fruit, rich and complex with a beautiful structure. Impressive freshness with youthful texture. The wine flows seamingly over the palate, lovely balance and lingers on and on. With lots of potential for maturing further. Magnificent wine!

MY TASTING NOTES

Simonsig

WINE INFORMATION

Technical wine information supplied by Producer.

SIMONSIG
STELLENBOSCH



REDHILL PINOTAGE 2016

Wine of Origin Stellenbosch

Style of Wine: Full bodied, wood matured Pinotage from a specific vineyard site.

Grape varieties: 100% Pinotage

Background:
The first red wine Frans Malan, founder of Simonsig Wine Estate, released in 1970 was a Pinotage. In the early seventies he was a pioneer in using new small French oak barriques for his Pinotage. Today, the Redhill Pinotage is made from a vineyard grown on the famous Redhills of Simonsig Estate. The red soil originates from decomposed weathered shale and is regarded to be the best soil for growing premium red wine. This is due to the excellent moisture retention capacity and good drainage.

Vintage Description:
It was a challenging, early and very dry harvest. Water supplies had a great impact on the 2016 harvest, especially where vineyards were not buffered against the heat. However, the dry conditions led to very healthy grapes. Most other regions especially the Swartland produced significant smaller crops, but at Simonsig Estate we produced 2% more than 2015. The Cabernet Sauvignon, Pinotage and Shiraz grapes delivered good concentration of colour and fruit.

Vinification:
Crushing and destemming to two open top fermenters. Fermentation temperature peaked at 28°C. Pressed after 6 days on the skins, alcoholic fermentation finished in the tank. Malolactic fermentation occurred in tank. Wine received 4 rackings before bottling. Manual punch downs every two hours during the active part of fermentation, tapering off later.

Wine Description:
The wine displays an inky black centre with a bright rim. Attractive black berry and bramble flavours with a tobacco, spice twist. Vivacious layers of dark fruit and cedar oak paints the palate. This beautifully crafted Pinotage with its full body and lush textures, represents a multifaceted wine. The tight knitted tannins express the lingering notes of supple fruit.

Wood Maturation:
15 months oaking. 79% French Oak, 21% American White Oak. 80% New Oak 20% Second Fill.

Cellaring Potential:
The gentle tannins provide the structure to age further for 6 to 8 years after vintage.

Serving Suggestions:
Pairs well with Cape Malay bobotie, seared tuna, slow roasted belly of pork, oven roasted rack of lamb or crispy duck salad with hazel praline.

Analysis:

Alcohol:	14.7% by volume
Residual Sugar:	2.9 g/l
Total Acidity:	5.7 g/l
pH:	3.48

SIMONSIG WINES Kromme Rhee Road, Koelenhof, 7605, South Africa | +27 (0) 21 888 4900
Email: wine@simonsig.co.za | Web: www.simonsig.co.za @SimonsigWines @Simonsig_Wines

SPIER WINES

Spier 21 Gables Pinotage (1.5l)



2016 · Wine of Origin: Stellenbosch

ALCOHOL	RESIDUAL SUGAR
14.65%	**3.6 g/L**
TOTAL ACIDITY	**PH**
5.7 g/L	**3.54**

JUDGES' NOTES

Bright deep red colour. Integrated ripe black fruit and spice on the nose shows freshness and purity of fruit. Black pastels and silky tannins follow on the palate with delightful rich flavours of cherries and chocolate. Wonderful balance with fruit and oak so well integrated, elegant and complex and lingering on the palate. A wine to keep!

MY TASTING NOTES

SPIER WINES

Spier 21 Gables Pinotage (1.5l)



2015 · Wine of Origin: Stellenbosch

ALCOHOL	RESIDUAL SUGAR
14.14%	**3.1 g/L**
TOTAL ACIDITY	**PH**
4.7 g/L	**3.63**

JUDGES' NOTES

Deep red colour. Soft red fruit of raspberry and plum and some savoury aromas. Lovely balance of fruit and oak and youthfulness. Umami flavours develop with the fruit on the palate and brings some creaminess to the wine, with an elegant and smooth finish with some powdery tannins.

MY TASTING NOTES

Spier

WINE INFORMATION

Technical wine information supplied by Producer.

L21 Gables Pinotage 2015
17-year-old, trellised, vines grown on decomposed granite soils from Stellenbosch vineyards overlooking False Bay. Hand-harvested at optimal ripeness, carefully sorted, partially, naturally fermented in stainless steel, pressed after AF, MLF in barrel and matured for 18 months in French, Hungarian and American oak. Barrel selection ensured balance, complexity, ageing potential, and distinctive regional character.

21 Gables Pinotage 2016
18-year-old Trellised, vines grown on decomposed granite soils from Stellenbosch vineyards overlooking False Bay. Hand-harvested at optimal ripeness, carefully sorted, partially, naturally fermented in stainless steel, pressed after AF, MLF in barrel and matured for 20 months in French, Hungarian and American oak. Barrel selection ensured balance, complexity, ageing potential, and distinctive regional character.

Scan for wine technical information

pinotage.co.za @pinotagewines PinotageSA



pinotage.co.za @pinotagewines PinotageSA

PINOTAGE ASSOCIATION • ASSOSIASIE

absa