



- 2006 vintage: Earned 4 stars in Platters SA Wine Guide
- 2005 vintage: Earned 3½ stars in Platters SA Wine Guide
- 2004 vintage: “Best Pinotage”, “Discovery of the Show” at the Old Mutual Trophy Wine Show

More than another win. Another wine.

Receiving “Best of its Cultivar” for our 2004 Pinotage at the Old Mutual Trophy Wine Show meant more to us than just winning another award. It was for a cultivar that we had not previously received recognition for - and that made all the difference.

You see, when Ken MacKenzie bought the farm back in 1986, the directives to his new winemaker were specific:

First, to produce a range of wines that personified the natural character of the farm. Second, that each of these wines should stand up and be judged great in their own right.

Now our Pinotage adds to the list of what has recently been recognised locally and internationally:

Both our Eleanor Chardonnay (2004) and Chardonnay (2004) won Gold at Veritas.

The Stork Shiraz has won numerous awards including being rated the world’s third best Shiraz at Syrah du Monde in France.

The Mackenzie (a Cabernet Sauvignon and Merlot blend) won Gold in London in 2006, and Carl Schultz won Diners Club Winemaker of the Year in 2005 for his Merlot.

And now our Pinotage. We’re all smiles.



FIG. 103
Our Pinotage picked up two of these at the Old Mutual Trophy Wine Show.

LOVE IT. OR ADORE IT.

When it comes to Pinotage, most people either love it or hate it. But not this one, it seems.

With our 2004 vintage rated “Best Pinotage” and “Discovery of the Show (Best Value)” at the Old Mutual Trophy Wine Show, many years of research and hard work seem to be paying off in our pursuit to create a richly flavoured Pinotage without the negative characteristics of the variety.

Our sixth vintage of this uniquely South African wine exhibits the flavour and character of the parentage we have been relentlessly refining - namely the berry and cherry flavours of the Pinot Noir grape, and the savoury length of Cinsaut.

A lot of ourselves went into the making of this Pinotage, and we hope you love it. No, adore it.

Name:	Pinotage
Vintage:	2006
Awards:	2006: 4 stars in Platters SA Wine guide (2009) 2005: 3½ stars in Platters SA Wine Guide (2008) 2004: “Best Pinotage”, “Discovery of the Show” at Old Mutual Trophy Wine Show 2007
Production:	27 484 bottles
Barrel Ageing:	23 months in 50% new and 50% second fill French oak
Maturation:	To 8 years from vintage
Alcohol:	14.2 % by volume
Residual Sugar:	2.3 g/l
Total Acid:	5.69 g/l
PH:	3.57

Food Matching: Bobotie, oxtail, game fish, stews, even with oysters (well chilled).

Tasting note: With our 2004 vintage winning “Best of its Cultivar” and “Discovery of the Show (Best Value)” at the Trophy Wine Show (2007) this is definitely one to try, whether you’re a Pinotage fan or not. Outgoing, with delicious berry fruits, a smooth palate, and good underlying structure.

Independent tasting note: “Opulent, concentrated fruit knitting with oak tannin” - Platters (2010)

