

PINOTAGE

Dominated by flavours of blackberries, and savory dried herbs. Supported by bold tannis, combining fruit and oak with a wild gamey character unique to this South African variety.



Vintage	-	2024
Alcohol	-	13.5%
Variety	-	100% Pinotage

VITICULTURE

The grapes for Linden Estate Pinotage are grown at the front entrance to our winery in Esk Valley. Grown on sandy/silt soils of the old Esk River bed. The free draining soils help to keep the vine vigor naturally low. Vines are manicured to produce low yields with crop thinning and hand leaf removal to provide maximum expose to sunlight and canopy airflow to ensure we harvest Pinotage at it's optimum phenolic ripeness.

WINEMAKING

Fruit is hand picked and destemmed whole berry to tank. After a short cold soak period, fermentation is by indigenous yeast. Canopy management during fermentation is very delicate as to not over extract the bold tannins of Pinotage. Overall maceration on skins was for 2.5 weeks to extract fine tannins, wine was run to seasoned French oak barrels for 9 months.

Best Drinking	-	2025 - 2033
Food Match	-	Pulled Pork, Braised Meats, Earthy / Umami flavours