

PINOTAGE 2025

GRAPE VARIETY: 100% PINOTAGE

ORIGIN: WELLINGTON, SOUTH AFRICA

DUKE

*The wine you come home to,
the companion you enjoy
with every occasion*

WINEMAKING

Grapes, from specially selected vineyards, were picked at optimum ripeness.

After de-stalking and crushing, the juice was fermented on the skins at 25°C, until it was dry.

Regular pump-overs during fermentation ensured optimal colour extraction.

The free-run portion was matured in oak barrels for 14 months.



Alcohol - 14%

FOOD PAIRINGS

sticky pork ribs / grilled lamb chops / spicy Asian cuisine / chargrilled boerewors or venison sausage / smoky aubergines dishes / Cape Malay curry / aged Cheddar

Vibrant aromas of raspberry, cherry, blueberry, and ripe purple plum, backed by hints of spice, earthy undertones, and a gentle touch of oak. The palate is soft and juicy on entry, mirroring the nose with a generous flow of plush red and purple fruit. Bright acidity lifts the wine, while fine, ripe tannins provide structure and mouth-coating grip. It finishes dry, with lingering flavours of cherry and subtle spice.

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