

WHITE PINOTAGE 2026

GRAPE VARIETY: 100% PINOTAGE

ORIGIN: WELLINGTON, SOUTH AFRICA

DUKE

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

WINEMAKING

Grapes were picked at optimum ripeness. After de-stalking and crushing, the juice was separated from the skins. Only the 1st portion of the free-run juice was utilised to ensure minimal colour extraction from the red grapes. Fermentation took place at 13°C for a period of 2 weeks, after which the wine was fined, cold-stabilized and filtered prior to bottling.



Alcohol - 13.0%

FOOD PAIRINGS

sushi / salmon / creamy seafood pastas
poultry / glazed gammon / vegetable quiche
berry tarts / strawberry mousse & sorbets

Delightful pale coral-pink hue, with aromas of cherry, strawberry, raspberry, red apple, and white peach. The soft, rounded mouthfeel carries excellent palate weight. Flavours of red apple, peach, cherry, and berry fruit are held in harmony by a balanced acidity. The finish is both lingering and vibrant, marked by notes of red stone- and berry fruit, and a subtle kick of cinnamon spice. Refreshing and elegant, with lots of finesse and fruit purity.

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