



DURBANVILLE PINOTAGE 2024

A CELEBRATORY RELEASE

This wine was crafted in celebration of three significant milestones: the 200th anniversary of the town of Durbanville, 100 years of Pinotage as a true South African cultivar, and 100 years of Afrikaans as an official language.

Once again, the winemakers of the Durbanville Wine Valley have come together to showcase the region's collective talent, reaffirming its standing not only as a Sauvignon Blanc stronghold but also as a source of distinguished cool climate red wines. This limited release honours the fruit purity of Pinotage with clarity, elegance and regional identity.

The Durbanville Wine Valley is one of South Africa's oldest wine-producing regions, with farms dating back to 1698. Just seven kilometres from the Atlantic Ocean and a 20-minute drive from Cape Town, the valley is defined by its cool maritime influence, elevations of up to 450 metres above sea level, and diverse soils including deep red Hutton, ancient shale and Oakleaf. These natural conditions contribute to wines of freshness, structure and character.

WINEMAKER'S NOTE:

A refined expression of cool climate Pinotage, this wine opens with layered aromas of blackcurrant, prune and cherry, lifted by gentle undertones of winter spice. The palate is elegant and well-structured, guided by soft, powdery tannins that provide length and finesse. A lively natural acidity brings vibrancy and definition, allowing the purity of the fruit to shine. This wine offers both freshness and depth, with the potential to develop further complexity over time.

FOOD PAIRING:

An ideal companion to classic roast dishes such as slow-cooked leg of lamb, or meals with a smoky profile, such as barbecued sticky pork ribs. For a vegetarian pairing, a rich aubergine moussaka will complement the wine's depth and structure.

The Durbanville winemakers selected standout barrels of Pinotage to create this limited bottling of only 1,170 magnum bottles. Among the components is fruit from a vineyard planted in 1955 at Meerendal Wine Estate. This Heritage Block is the oldest Pinotage vineyard within the Cape Town and Durbanville Wine of Origin area, and is one of the four oldest remaining Pinotage vineyards in South Africa.

The *label design* tells the story of Durbanville's land and legacy. Framed in Delft-blue illustration, it features the historic Dutch Reformed Church (construction begun on 1 April 1825), a Cape Dutch homestead found on the family-owned farms, and the iconic outline of Table Mountain as seen from the hills of Durbanville. A garland of pumpkins, wheat and grapes pays tribute to the region's rich agricultural heritage. All wording on the label appears in Afrikaans, marking the centenary of Afrikaans as an official language and reflecting its cultural prominence in Cape Town's northern district.



PROUD
PARTNERS:



ANALYSIS:

Alc: 14%
RS: 2.1 g/l
TA: 5.8 g/l
pH: 3.54

Bottle production: 1170
(1.5L capacity)



@durbanvillewine

www.durbanvillewine.co.za
info@durbanvillewine.co.za