

GRAFT
WINE COMPANY

REVERIE PINOTAGE / REVERIE / 2018 / VOOR- PAARDEBERG / SOUTH AFRICA

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PRODUCER

Jacques de Klerk is winemaker and viticulturalist at the Winery of Good Hope (well-known for the lovely RadfordDale wines) in Somerset West, but for the past few years he has been making miniscule amounts of edge-of-your-seats Chenin Blanc from a special old dry-farmed vineyard in the Swartland, planted in 1978 on pure, decomposed granite soils. From the 2018 vintage this was joined by a fresh, new wave Pinotage from Voor-Paardeberg.



VITICULTURE + VINIFICATION

A single vineyard of Pinotage, planted in 1999, produces the exceptional fruit from which this remarkable wine is made. Rooted in the crunchy, granite derived Scali soil of the Voor Paardeberg, these vines go without irrigation and plunge their roots several meters into the earth in search of moisture. Understandably, crops are tiny but concentrated as a result of the natural balance the vines have had to find between producing their crop, and growing shoots leaves to ripen it under difficult conditions. A low trellis provides some support for the canopy and careful leaf removal allows the ripening bunches just enough exposure to morning sunlight. By doing this, these grapes attain a greater degree of phenolic ripeness at lower sugar levels. Grapes were harvested early on during the ripening season to preserve the natural acidity and freshness, bestowed upon them by the amazing Terroir. Every bunch was hand harvested and manually sorted. Carbonic maceration was employed to unlock the softer, jucier side of Pinotage, while extracting only the best tannins for a svelte and airy expression of the variety. Carbonic maceration was employed to unlock the softer, jucier side of Pinotage, while extracting only the best tannins for a svelte and airy expression of the variety. From here the grapes are foot stomped and basket pressed and the wine transferred to old barrels for 10 months of maturation. Before bottling, the wine was racked from barrel and filtered lightly so that it could retain its vibrant and engaging character. Most of the Malic Acid is burnt during carbonic maceration phase of the vinification and any trace is thereafter converted to Lactic Acid by naturally occurring lactic acid bacteria in barrel. Old oak barrels of 400L capacity are used for minimal oak influence.

TASTING NOTE

A vibrant crimson in colour with violet rim instantly sets this wine apart from darker, more extracted styles of Pinotage. This breezy nature is also reflected on the nose, where aromas of garden fresh raspberries and dried herbs create an airy, yet enticing experience. The wine seems almost weightless, before generous cherry and pomegranate notes give it power. Spice notes add complexity over a light, but textured mid palate and into a long, refreshing lift in the finish.

FACTS + STATS

WINEMAKER	JACQUES DE KLERK
VARIETIES	PINOTAGE
APPELLATION	VOOR-PAARDEBERG
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	12.31%
SUGAR	2.38 G/L
TOTAL ACIDITY	5.02 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES



TOTAL SULPHUR

60 MG/L

CASE SIZE

6

