



Discovering the diversity of Pinotage

A Deep Dive into South Africa's Signature Grape

Pinotage: a brief overview

Pinot noir X Cinsault

- Indigenous to South Africa
- Complex and fruity red wines
- 7th most planted grape variety
- Blended with international varieties to create a Cape Blend

History of Pinotage in South Africa

Origins and Development:

Unique Variety: Distinct South African grape variety.

Creation: Developed in 1925 by Professor Abraham Izak Perold.

Cross-Breeding: Pinot noir with Cinsault to combine the best qualities of both.

Rediscovery and Early Planting:

Rescue: Charlie Niehaus rescued the 4 seedlings from Perold's garden.

Planting: The first commercial planting of Pinotage was in 1943.



History of Pinotage in South Africa

Expansion:

Recognition: Pinotage gained recognition after winning the General Smuts trophy in 1959. The first Pinotage labeled and marketed was in 1961.

Revival:

Criticism: Pinotage produced off-putting aromas leading to improved viticultural and winemaking techniques.

Continued Evolution:

Innovation: Versatile and high-quality grape; part of South Africa's identity and ongoing experimentation showcases potential and complexity.



Pinotage planting distribution in South Africa and internationally

- Pinotage is planted across the world, from New Zealand to Israel to Zimbabwe and the United States
- Cultivated in all wine regions
- 6750 ha under Pinotage vines

Understanding Pinotage vines

About the vine:

- They are versatile and can be cultivated under both bush vine and trellised vine conditions.
- Pinotage is considered an early to middle ripening cultivar.
- Vigour is moderate to ideal.
- Moderate yield.



Understanding Pinotage vines

Terroir

Climate:

- Thrives in Mediterranean climate with warm, dry summers and mild wet winters. In too hot conditions the wine will develop a burnt character.

Soil:

- Preferred soil types include deep sandy loam, decomposed granite, and shale, which provide good drainage.

Topography:

- Sloping vineyard sites promote good drainage and air circulation, reducing the risk of disease.

Microclimate:

- Good air circulation is needed since Pinotage is moderately susceptible to Powdery mildew, Downy mildew, and Botrytis cinerea.

- Good sunlight exposure is needed for anthocyanin development.

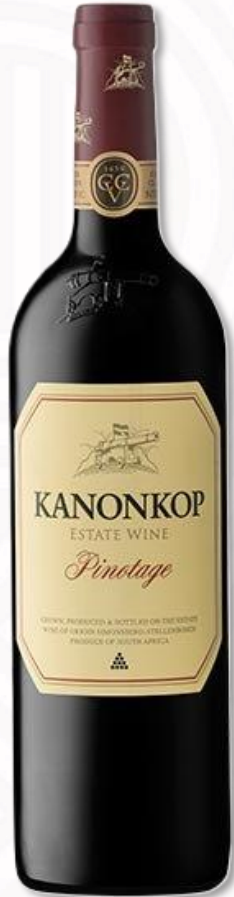


The diversity of Pinotage

- Pinotage is a uniquely South African grape variety that is known for its versatility and adaptability.
- It can be crafted into a variety of wine styles, each showcasing different facets of the grape.



Traditional single varietal



Most recognized and widely produced form of Pinotage

- **Flavor Profile:** Ripe dark fruits like black cherry, plum, and blackberry; notes of smoke, earth, and spice; oak aging adds vanilla, toast, and chocolate.
- **Texture:** Full-bodied with medium to high tannins and moderate acidity.
- **Aging:** Aged in oak barrels for added complexity.

Light style single varietal



Focuses on primary fruit flavors, typically unoaked or lightly oaked.

- **Flavor Profile:** Fresh and juicy red fruits like cherry, raspberry, and cranberry dominate.
- **Texture:** Light to medium-bodied with soft tannins and bright acidity.
- **Wine Profile:** Fruit-forward and approachable, suitable for casual sipping or lighter food pairings.

Cape blend



Unique to South Africa, combining Pinotage with Cabernet Sauvignon, Merlot, or Shiraz.

- **Flavor Profile:** Diverse fruit flavors; Pinotage adds dark fruit and smokiness; other varietals contribute structure, depth, and flavors like cassis, cherry, or pepper.
- **Texture:** Generally balanced tannins and moderate acidity.
- **Blend Characteristics:** Aims to highlight the best attributes of each grape.

Rosé



Crafted into a refreshing and vibrant rosé, emphasizing the grape's lighter side.

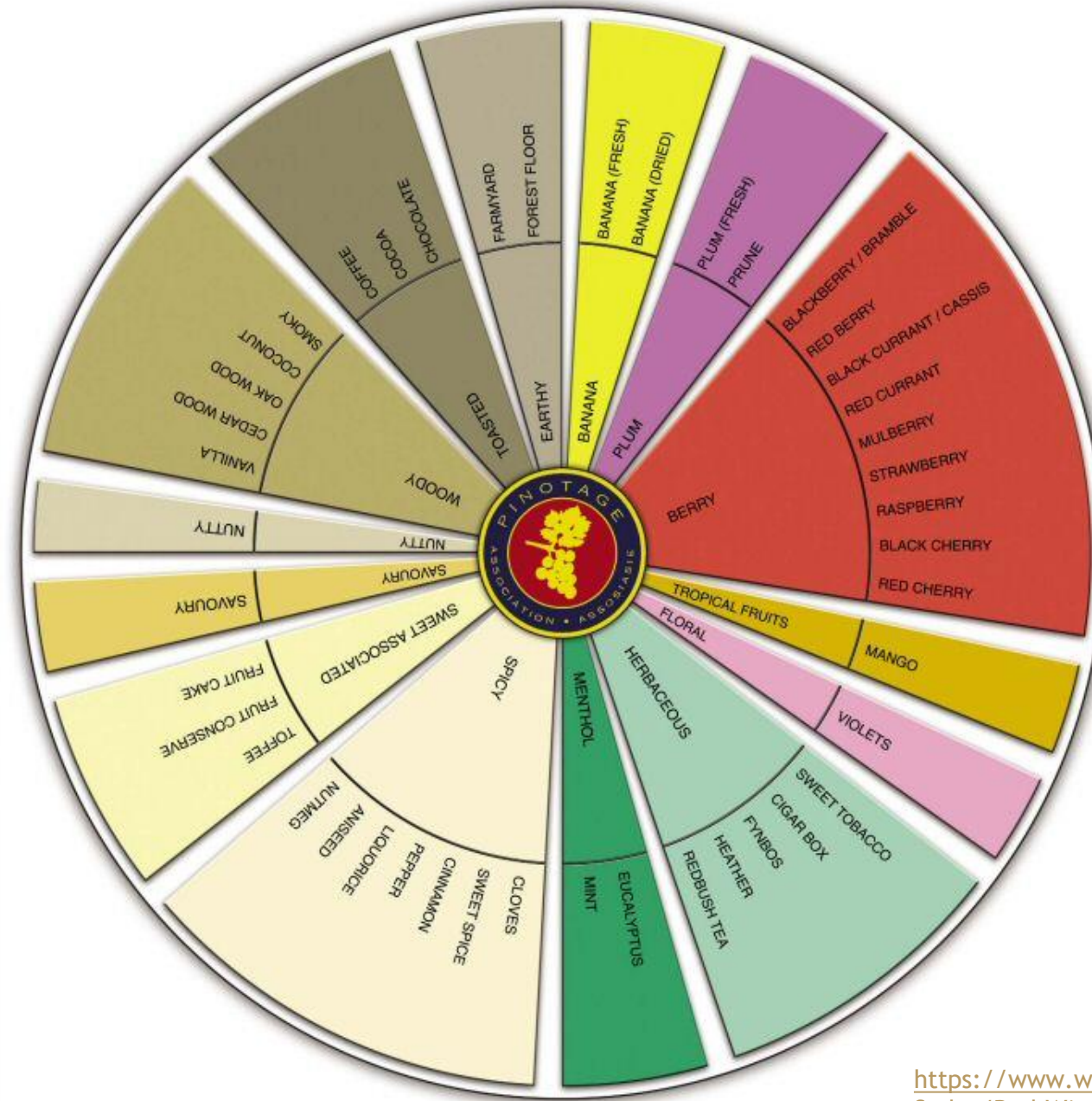
- **Flavor Profile:** Bright red fruits like strawberry, raspberry, and cranberry with subtle floral notes.
- **Texture:** Light-bodied with crisp acidity, ideal for warm weather or as an aperitif.
- **Consumption:** Best enjoyed young to appreciate its vibrant flavors.

Coffee pinotage

- This South African Pinotage is made in a style that enhances rich and round coffee, chocolate and spice characters in the wine
- The intended coffee and chocolate characteristics are then enhanced by the fermentation of specific strains of cultured yeast. During the maturing process, heavily roasted oak staves are added to the tanks to further accentuate the coffee qualities instead of the more conventional vanilla notes.
- Examples of wine made in this style include: Diemersfontein coffee Pinotage, Koelenhof Stellenbosch Gold Coffee Pinotage, Nuy Winery's Koffiepit Pinotage



Pinotage aroma wheel



<https://www.wosa.co.za/The-Industry/Varieties-and-Styles/Red-Wine-Varieties/Pinotage-Aroma-Wheel/>

Summary of the styles of Pinotage

Style	Flavor Profile	Texture	Example
Classic or Traditional	Ripe dark fruits, smoke, spice, earthy	Full-bodied, high tannins	Kanonkop Pinotage
Cape Blend	Complex fruit blend, structured, balanced	Varied, integrated tannins	Beyerskloof Faith Cape Blend
Rosé	Bright red fruits, floral	Light-bodied, crisp acidity	L'Avenir GlenRosé Pinotage
Unwooded or Light	Fresh red fruits, minimal oak influence	Light to medium-bodied	Southern Right Pinotage

The Pinotage Association



- The Pinotage Association is responsible for maintaining South Africa's leading role in the production of quality Pinotage wines.

“Pinotage is our value proposition, and the world's perception is very positive.”

Thank you
Enkosi
Dankie