



Vine Dried Pinot Gris 2025 Stellenbosch

Background to this wine

Each year I make one experimental wine from a different grape variety, only bottling it if I am happy with the quality. This allows for full artistic/ experimental freedom, with no pressure or expectations.

Wine description

Colour: Light pink or rose gold
Nose: Ripe pear, pomegranate, cinnamon, candied ginger.
Palate: The wine is super concentrated, has intense fruit with a rich mouthfeel and fresh acid to sugar balance.

The Vineyard

The grapes were sourced from a single vineyard, planted on Cape Hutton soils in the Bottelary region in Stellenbosch. Each bunch was pinched by hand, by a special team at the stem in order to stop the waterflow and to keep the acidity (about 683 vines or four rows). After pinching the bunches were left for about five weeks on the vines and concentrated (evaporated) by about 59% moisture.

Winemaking

The grapes were hand harvested from a single vineyard at 37.5 balling and delivered in small lug boxes to the winery where they were hand sorted and not destemmed.

The grapes were cold macerated overnight in the press before being whole bunch pressed for a whole day. The juice was cold settled and then racked to tank and naturally fermented in a steel tank at about 12 degrees. Towards the end of ferment (months total fermentation) the juice was racked to shaven barrels where fermentation was stopped with Sulphur addition at around 13% alcohol and 160g/l residual sugar.

After fermentation the wine stayed on its fine lees for 9 months in barrel for mouth feel and complexity. The wine did not undergo malolactic fermentation, no protein or cold stabilisation nor filtration were done. The wine was bottled and corked by hand.

Wine Analysis

Alcohol vol%:	13.09 %
Residual sugar:	159.5g/l
Total Acidity:	7.6 g/l
PH:	3.62
VA:	1.03 g/l
Free SO ₂ :	22

Cellaring potential

The wine was bottled on the 1st of December 2025 and only 1665 bottles (375ml) were produced.