



IDIOM

WINES OF CHARACTER

STELLENBOSCH

HERITAGE SERIES

BIANCO 2026

VINIFICATION

Wine maker description

Light pale-yellow in colour with citrus zest, acacia flowers and hints of minerality on the nose. Elegant mouthfeel with flavours of white pear and green apple. This refreshing white wine with a well-structured mid-palate showcases the great potential of Pinot Grigio from South Africa. A delicious wine for aperitivo, antipasto and seafood.

Varieties

Pinot Grigio

Origin

Wine of Origin Stellenbosch

Vinification details

The grapes went into cold storage overnight before being de-stemmed and crushed straight into the press. The free run and first press juice was kept separate from the heavy pressed juice. After 2 days of settling at between 11-14°C, the juice was raked of its lees and inoculated with a carefully selected cultivated yeast. Fermentation took place at 18°C for 2 weeks. The wine was, thereafter, lightly fined and filtered before being bottled.

Date of bottling

5 May 2026

Analysis

pH 3.37	Total acidity 5.6g/l
Residual sugar 1.8g/l	Alcohol 13.16%

PROVENANCE

Soils

Granite/Tukulu (decomposed granite)/Table Mountain Sandstone

Trellising

Vertical Shoot Positioning

Irrigation

Drip

Predominant wind

SE Summer/NW Winter

Balling at picking

23.3°B

