

THE GRANDE MATRIARCH 2022

CULTIVAR:	PINOT NOIR
VINTAGE:	2022
ALCOHOL:	12.31%
RESIDUAL SUGAR:	8.2G/L
TOTAL ACIDITY:	5.9G/L
PH:	3.36
PRODUCTION:	1 850 BOTTLES

TASTING NOTES

A truly show-stopping performance! An exquisite pirouette of fresh green apple opens the act, showing bursts of naartjie to draw you in. Freshness and elegance balance beautifully in the final scene. The delicate mousse lingers longer, begging for an encore. A patio will serve as the perfect stage on a summer evening, enjoying this wine alongside a fresh West Coast crayfish salad.



WINEMAKER'S NOTES

This wine is made from 100% Pinot noir, sourced from Durbanville producers. The grapes are hand-picked at low sugar levels of 18.5 - 19°B and whole bunch pressed. The juices are fermented with a strong yeast strain to form the base wine and once the base wine is stabilised the wine is bottled for the second fermentation under a crown cap. The wine is then left on the lees for 24 months before disgorgement.

2020

4 ½ ★

Platter's 2025
BY  Diners Club INTERNATIONAL

2019

4 ½ ★
HIGHLY
RECOMMENDED

Platter's 2024
BY  Diners Club INTERNATIONAL

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Tim Atkin^{NEW} 2023