NITÍDA

HANDMADE IS AN ATTITUDE

THE TINKERY 2024

CULTIVAR:	SHIRAZ
VINTAGE:	2024
ALCOHOL:	14.14%
RESIDUAL SUGAR:	2.3G/L
TOTAL ACIDITY:	5.4G/L
PH:	3.6
PRODUCTION:	2 096 BOTTLES

TASTING NOTES

100% Shiraz.

"Velvet skies, orchard rain, and a whisper of spice"

This is the wine for grey skies and golden hours—the kind you open when the rain drums softly on the roof and everything outside smells like wet earth and wild fruit. Dark berries and sour cherries lead the way, brooding and bold, with just enough spice to keep things interesting. A hint of leather sneaks in, grounding the richness like well-worn boots on a forest path. Partially barrel-fermented for depth and warmth, it wraps the palate in velvet, lingers like the last note of your favourite song, and leaves you reaching for another pour before you realize the glass is empty. Best enjoyed with Gemsbok served on creamy polenta with a cranberry reduction, and friends who don't mind a little quiet between words.

WINEMAKER'S NOTES

The Tinkery has traditionally been our experimental label, referring back to The Tinkery on the farm, which is the name of our production cellar. Here we as winemakers have, over the years, tinkered away and produced some fabulously different and once-off wines! It is with The Tinkery label that I get to play a little, giving me a chance to flex my artistic muscles.

Bernhard and I got chatting one day and realised we both have a yearning for a peppery Shiraz and thus was borne the 2024 The Tinkery. The first challenge was to source some Durbanville Shiraz with a peppery note and once we found a small parcel of suitable grapes, I got to "tinker" on this beauty. The grapes were partially fermented in an open fermenter with 5 punch downs daily and then transferred to a 500L French oak barrel, where the punch downs were done by hand. Post fermentation the wine was aged in older 225L French oak barrels for 13months before bottling.

NUTRITIONAL

INFORMATION

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