LABORIE

La Grande Vie

PINOTAGE 2024

WINE OF ORIGIN

Western Cape

CULTIVARS

100% Pinotage

VINTAGE CONDITIONS

Winter 2023 was cold and wet—ideal for most regions. These conditions ensured good dormancy relief, replenished soil moisture reserves, and enabled effective leaching of salts and flushing of the root zone. However, spring remained cold and wet, which adversely affected flowering and increased disease pressure.

Summer was warmer, drier, and notably windy. These conditions, coinciding with fruit set and berry development, likely influenced the size of berries and bunches—an effect that only became fully apparent once harvest began.

The vintage was early, rapid, and exceptionally light — forecast to be South Africa's smallest harvest in 22 years. Despite the numerous challenges, the final grapes were received at KWV on 27 March 2024. The tiny berries and small bunches have contributed to wines with excellent concentration and powerful flavour intensity.

WINE DESCRIPTION

This expressive Pinotage displays perfect varietal character, offering aromas of plums, dark wild berries, and blackcurrant. The palate is supported by juicy tannins and subtle notes of clove spice, with a soft, rewarding finish to each sip.

MATURATION

This wine was oak matured for 10 months.

SERVING SUGGESTION

Perfect with fillet steak, beef dishes or risotto, though equally enjoyable on its own.

CELLAR POTENTIAL

Enjoy now or cellar for up to three years from vintage.

WINE ANALYSIS

Alcohol: 14.5% ABV
pH: 3.54
Total Acidity: 5.50 g/l
Residual Sugar: 3.48 g/l