



LE GRAND DOMAINE

The Pledge Our 1060 Pinot Noir 2025

Varieties: 100% Pinot Noir

Wine of Origin: Ceres Plateau

Style of Wine: Dry red

TASTING NOTES

The wine opens with an expressive, perfumed nose of sour cherry, cranberry and fresh raspberry, lifted by delicate violet aromatics. Subtle notes of orange zest add brightness, while nuances of sweet spice, cinnamon and nutmeg, bring depth and complexity. On the palate, vibrant sour cherry fruit takes centre stage, framed by finely grained, polished tannins and a focused line of fresh, lingering acidity that carries the finish with elegance and precision.

VINEYARDS

A special selected vineyard block on the Ceres Plateau was chosen, situated at an elevation of 1,060 meters above sea level. The site experiences extreme diurnal temperature variation and, during cold winters, is frequently snow-covered, contributing to slowed ripening and enhanced aromatic development. The vines are 15 years old and planted in Bokkeveld shale soils, with a low-yielding regime averaging 7 tons per hectare to optimise concentration and fruit quality. Grapes were harvested at 23°Brix to achieve an optimal balance between freshness and phenolic maturity.

WINEMAKING

The small, compact bunches were hand-harvested and cooled to 12°C prior to crushing to preserve aromatic integrity. Twenty percent of the fruit was retained as whole bunches. During fermentation, partial punch-downs were performed four times daily, with each intervention working only a quarter of the cap to manage extraction gently. Alcoholic fermentation proceeded for eight days in open-top fermenters before pressing. Malolactic fermentation was completed in a combination of 300L and 400L older French oak barrels. The wine underwent further maturation in barrel for eight months to achieve integration and textural refinement prior to bottling.

Alc: 13.5 Vol% | RS: 1.5 g/l | pH: 3.53 | TA: 5.2 g/l

