



HEMEL-EN-AARDE RIDGE / OVERBERG PINOT NOIR 2025

DENSITY 20°C	ALCOHOL VOL%	TOTAL EXTRACT g/l	RESIDUAL SUGAR g/l	SUGARFREE EXTRACT g/l	TOTAL ACID g/l	VOLATILE ACIDITY g/l	FREE SO ² mg/l	TOTAL SO ² mg/l	pH
0.899	13.92	25.2	1.9	24.30	5.3	0.58	35	78	3.47

PARTICULARS OF WINE

Vintage: 2025

Producer: Trizanne Signature Wines

Production Area: Hemel-En-Aarde Ridge / Overberg

Cultivar(s): Pinot Noir 100%

Class: Red Wine

Production: 2514 bottles | 29 magnums

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These grapes were sourced from two farms, situated directly opposite each other. The first vineyard is just under the Kleinrivier Mountain in the Overberg region, and the second vineyard is on the Hemel-en-Aarde Ridge. Both of these blocks were harvested at similar times: during the last week of February 2025. Grapes were cooled overnight and destemmed the following day into open-top fermenters. Natural fermentation kicked in after a few days of cold soak, then daily punchdowns, and followed with focus on gentle extraction. After primary fermentation, the wine was left on the skins for approximately 2 weeks before pressing in a basket press and into French oak. The wine spent the next 10 months in oak, and bottling took place at the beginning of 2026.

TASTING NOTES

This elegant Pinot Noir opens exquisitely, revealing expressive layers of cherry pastilles, freshly picked strawberry and vibrant red berries, underscored by subtle forest floor earthiness that adds depth and intrigue. White pepper and crushed pink peppercorn notes create a savoury spice complexity and terroir expression. With well-integrated tannins and balanced acidity, this Pinot Noir of remarkable poise and persistence rewards patience, and will continue to evolve gracefully with bottle age.

100% Pinot Noir, 13.5% abv, Natural Cork Closure, W.O Hemel-En-Aarde Ridge/Overberg

