

Tread Lightly Pinotage 2017



To tread lightly is to step with care; to mindfully leave no trace. It means acting with gentle intention, while existing harmoniously within a greater ecosystem. We take care of our land because it's home. Producing wine sustainably is not a chore - it is simply what we do and what we love.

overview: This wine has been made carefully, with the light touch of a patient gardener. Healthy, sustainably grown Chenin Blanc grapes have been hand-selected to create this generous wine with refreshing acidity.

sustainable packaging: Bottled in lightweight glass, weighing only 455g per bottle, and labelled with Tree Free Paper produced from 5% hemp and linen and 95% recycled sugarcane waste, this wine is certified carbon neutral.

in the vineyard: There's a saying that good wine is made in the vineyard. Year round, Tread Lightly vineyards are tended to by a team of predominantly women. Relying strongly on sustainable farming techniques, the team treats vineyards as gently as possible to yield clean, healthy fruit.

in the cellar: Due to its thick and tannic skin, colour is extracted from the Pinotage grapes within the first few days of fermentation, between 25 and 28°C. This wine is pressed early after which immediate oakaging takes place. It is then bottled 12 months later. Winemaker Alicia Rechner is an expert at coaxing out the most alluring aromas and this Pinotage is no exception.

blend: Pinotage

ageing potential: Best enjoyed within 5 to 7 years

tasting note: Expect notes of stewed cherry, coffee bean and strawberry. With hints of a darker, wilder side, this wine exhibits subtle undertones of dried fynbos. On the palate, this Pinotage has a juicy mouth-feel with supple, sweet tannins.

food pairing: The fruity style of this wine ensures that it enjoyable on its own or as an accompaniment to lamb, spicy fare and hearty, Italian-style dishes.



Alc 14% RS 4.1 g/l pH 3.5 TA 5.2 g/l W.O Coastal