Angus Paul Orange Blend 2026



Region

This famous region is 30 miles north east of Cape Town yet still close enough to the ocean to benefit from cool maritime conditions. These beautiful vineyards are dominated by scenic mountains and the region is home to some of the Cape`s most famous and influential wine estates. The most noted and important vineyards are located on the prized slopes of the Simonsberg Mountain. This small and highly rated sub-zone has fantastic terroir and is where many of South Africa`s top red cuvees are produced.

Producer

Angus Paul had their first vintage in 2020, creating wines with a focus on South African Heritage, using Chenin, Muscat and Pinotage soon expanding with Cinsault. The wines are made with minimal intervention to make quality wines that truly express the varieties characteristics. The labels are inspired by the ‘Age of exploration’ when the South African wine industry was founded, with graphics of superstitious tales from exploratory sailors.

Tasting Notes

This delightful orange wine is made of mostly Muscat with a touch of Semillon. It makes for a beautifully fresh and bright wine with bold notes of apricot, candied lemon and a touch of sea salt and nuts for that lovely fresh bite. The 10 days on skins gives a chewy wine gum notes with fine tannin to coat the palate and an oxidative nutty finish. Fresh and complex, making a fantastic gastronomic wine.

Food

Pairs well with Oysters and traditional Japanese cuisine.

Technical Information

Country	South Africa
Region	Stellenbosch
Grape(s)	Muscat (100%)
Type	Orange
Style	Mineral
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Dry
Alcohol Content	12.5%
Closure Style	Cork
Organic/Biodynamic	Organic practices
Allergens	**Milk:** No **Egg:** No
Vegetarian/Vegan	**Vegetarian:** Yes **Vegan:** Yes

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