Angus Paul Pinotage 2025



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 South African Pinotage is unlike any other. Most of the juice has undergone semi-carbonic maceration, including whole clusters and then some destemmed grapes. This makes for a fruity zippy wine bursting with freshness. Packed with bright red fruits, sweet gum drops and mild spice from the grape stems. The palate is pure bouncy, juiciness; light of body, fresh and delectable. Unusually for a Pinotage, this is best served chilled.

Food

An enjoyable chilled red, pairs well with strong cheeses

Technical Information

Country	South Africa
Region	Stellenbosch
Grape(s)	Pinotage (100%)
Type	Red
Style	Fruity
Oaked Style	Lightly oaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Dry	
Alcohol Content	13%	
Closure Style	Screw cap	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk