



B Vintners Liberté Pinotage, Stellenbosch, South Africa, 2023

PRODUCER PROFILE

In celebration of their Bruwer family heritage cousins, Bruwer Raats and Gavin Bruwer Slabbert created Bruwer Vintners Vine Exploration Company in 2014.

Their guiding mission is to craft exceptional wines showcasing their heritage, the unique terroir and, through this, create a new future for South African wine. "We're storytellers, always eager to honour our Cape heritage and historically-linked varieties. However, there are learnings to be taken from the past too, and it is important to incorporate these lessons today in order to produce finer wine for tomorrow's wine drinkers," explains Gavin. The result is a range that carefully balances two realms of the winemaking spectrum. By honouring the heritage of the Cape and incorporating innovative and minimal intervention winemaking techniques, B Vintners allows the vineyard to tell the tale, expertly crafting the most honest expression of the fruit of the vine. Today, B Vintners is an award-winning, terroir-driven range that blends a bit of the past and present to bring you a taste of the future.

VITICULTURE

The old vineyards are planted exclusively on decomposed granite soils, they are high-lying and in close proximity to the ocean. This combined with the philosophy of picking grapes when they are fresh and ripe, extracting flavours optimally, as well as using good judgement when integrating oak, is extremely important when crafting this special wine.

WINEMAKING

After fermentation the wine is aged in French Oak, 25% of which is new oak for 16 months.

TASTING NOTE

Elegance, freshness and finesse is key, still remaining concentrated and age able. Flavours of fresh cherries, blackcurrant and potpourri reveals itself first, with subtleties of dried herbs and spice lending complexity. The palate follows through with fruit concentration, intricate and dense structure, while hints of savoury and spice gives dimensions. The lingering taste of blueberries, is a great reminder of the wines complexity.

FOOD MATCHING

Lambshank, wild mushroom risotto or aubergine and red lentel curry



Product code: 5471

TECHNICAL DETAILS

Varieties:

Pinotage 100%

Features:

Vegetarian

Vegan

Producer works organically

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 16 Months

Type: French

% wine oaked: 100

% new oak: 25

Order online or email orders@alliancewine.com

