



FRYER'S COVE

PINOT NOIR 2025 CAPE WEST COAST

ORIGIN

Planted 20 years ago on the rugged edge of the Cape West Coast, this Pinot Noir Vineyard thrives where the land meets the bracing Atlantic winds. Each day, cool ocean air sweeps through the vines, shaping their journey with resilience and vitality. Here, ripening unfolds slowly - a patient adventure guided by nature's rhythm - revealing grapes rich in character, balance and depth. The result is a wine that captures the spirit of exploration: bold, authentic, and true to its untamed coastal terroir.

CRAFT

The 2025 harvest told a story of balance: mild days and calm skies allowed nature to shape fruit with bright acidity and layers of intensity. At first light, when the air is cool and the world still whispers with possibility, the grapes are gathered - their purity and freshness preserved for the adventure ahead. Once destemmed, the berries rest in a cold soak, a quiet pause before their transformation begins. Fermentation unfolds in stainless steel, guided by gentle, rhythmic pumpovers that draw out colour, flavour, and supple tannins, crafting a wine that speaks with harmony, vibrancy, and elegant finesse. It is further matured in 3rd and 4th fill 500L French Oak barrels for 7 months before being bottled.

TASTE

This Pinot Noir invites you on a journey of the senses. A ruby-red hue catching the light like a compass point toward discovery. The first impression is a burst of wild raspberries on the nose. On the palate, the adventure unfolds in layers: supple textures meet refined structure, creating a wine that is both graceful and daring. Soft and silky, with a bright, uplifting acidity, it lingers like the memory of a distant horizon. When slightly chilled, new territories of flavour reveal themselves - cherry and pomegranate intertwined with whispers of nutmeg and clove. A reminder that exploration is as much about nuance as it is about boldness.

TECHNICAL BITS

Alcohol - 13.5%
Residual Sugar - 1.86 g/L
Total Acidity - 5.6 g/L
pH - 3.55

WINE INFORMATION

Variety - Pinot Noir
WO - Cape West Coast

FOOD PAIRING

Grilled duck with roasted vegetables, beetroot and cauliflower.

