



PINOT NOIR 2024

Flagship Range

About the wine

Winemaker: Karlin Nel

Chenin Blanc 100% | Ageing: 10 years

Wine of Origin: Elgin

The Vrede en Lust Pinot Noir 2024 is a refined expression of cool-climate winemaking, crafted to highlight elegance, purity of fruit, and subtle complexity. Sourced from carefully selected cooler vineyard sites, this Pinot Noir reflects a style that is delicate, precise, and driven by freshness rather than weight.

From the vineyard & cellar

The focus is entirely on capturing balance and finesse. Pinot Noir is highly sensitive to harvest timing, and grapes were picked at optimal ripeness to preserve bright acidity, fine tannin structure, and pure red fruit expression—too early risks green notes, too late loses the hallmark freshness. Cool-climate conditions play a defining role, with slower ripening allowing greater aromatic development while retaining natural acidity, giving the wine lift, energy, and elegance.

In the cellar, a gentle, minimal-intervention approach was followed, with soft pressing and extraction to preserve perfume, purity, and silky texture rather than introduce harsh tannins. Fermentation and cap management were carefully controlled to extract only the most elegant phenolics—the aim being refinement and balance, allowing the vineyard character to remain at the forefront.

In the bottle

a beautifully delicate and expressive profile.

The palate is fresh and elegant, with bright red fruit notes of cherries, raspberries, and wild strawberries leading the way. These fruit-driven flavours are lifted by a fine, subtle thread of spice, adding gentle complexity without overpowering the purity of fruit. The texture is silky and light-footed, with soft tannins and a vibrant acidity that gives the wine energy and finesse. The finish is clean, lingering, and graceful, leaving an impression of freshness and red berry purity.

Alc
13.35%

TA
5.5g/l

RS
2.6g/l