

We are passionate about braaiing, which prompted our mission to not only share the concept here at home but also to craft wines that capture its spirit.

WE WANTED THE PERFECT WINES TO POUR AT OUR OWN BRAAIS!

A NOUN. A VERB. A WAY OF LIFE.

BRAAI

WINES

PRONOUNCED
"BRYE"

PINOTAGE 2019

88
POINTS
WINE ADVOCATE

- The earliest archaeological evidence of barbecue (Braai) is found in South Africa.
- Traditional braais are made with wood, without the use of gas, and consist of meat ranging from steaks and boerewors (sausage) to chicken and lamb. Over the years fish and side dishes have also become standard fixtures!
- While there are many different ways to braai, one underlying trait remains—the camaraderie of sipping wine around the open flame enjoying the company of friends as the meal cooks.
- Pinotage is South Africa's only native grape—a hybrid between Pinot Noir and Cinsault and a perfect pairing for meat cooked over a flame. One of our winemakers expressed that to him, Pinotage has often tasted neither like Pinot Noir or Cinsault, its parent grapes. In Braai Pinotage the mission is to create a wine that has intensity but with more delicate aromatics and body than most other bottlings out there.



Braai (pronounced "Brye")
Noun 1. A meal cooked over an open fire outdoors. 2. A casual get together where food is prepared in this fashion. 3. An outdoor appliance on which food can be grilled.
Verb (braais, braaied, braaiing) to grill food over an open fire. [Afrikaans]

GEEKY WINEMAKING STUFF:

Western Cape appellation but majority of the grapes stem from Polkadraai Hills in Stellenbosch—Stellenbosch quality for a Western Cape price tag!

- **SOIL:** decomposed granite approximately 656 feet above sea level, benefiting from the cool winds blowing in from the ocean
- **VINE AGE:** combination of young and old— younger vines deliver grapes that carry ripe dark fruit characteristics; older vines provide grapes with dark fruit and spicy aromas
- **WINEMAKING:**
 - Grapes harvested by hand in the cool early morning hours
 - Combination punch-downs and pumpovers performed regularly during fermentation to facilitate the extraction of color, tannins and fruit aromas
 - Following fermentation tanks were drained and the skins gently pressed
- **AGING:** combination of 225 liter and 300 liter French oak barrels for 13 months; racked off the fine lees, blended and bottled



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