

SAFRIEL HOUSE



Safriel House is a family owned wine house founded upon a passion for South African winemaking, grape growing terroir, and hands-on experience in the cellar. Our small batch wines honor the 300 years of winemaking heritage of the Cape, while at the same time incorporating sustainable, innovative and minimal intervention winemaking techniques. Safriel House wines are part of the new wave of South African wineries and express the climate, geology and wine making styles that make South Africa unlike any other growing region in the world.



Pinotage is the classic South African red grape varietal. A crossing of Pinot Noir and Cinsault, both renowned Old World rosé varietals, brought together in the New World to create a modern and refreshing expression of rosé.

The Vineyard and Wine

The vineyard is in the Simonsberg ward of Stellenbosch, the most coveted appellation. It is on a dramatic mountain slope warmed by the gentle Southern African sun and cooled by the nearby Atlantic Ocean breezes. In 2021, good rains in the winter months and moderate weather in spring and early summer meant that the vineyards were in perfect condition.

We harvest early in morning to keep the grapes as fresh possible. We also harvest by hand, employing workers who live near the farm, not migrant workers. We use small 20lb boxes, not a giant bin so that grapes at the bottom are not crushed and mushy when arriving at the cellar door.

Once at the cellar, we utilize a few selected yeast strains and ferment at cool temperatures to obtain a diverse aroma profile. To keep all the flavors, we perform a light filtration after fermentation.

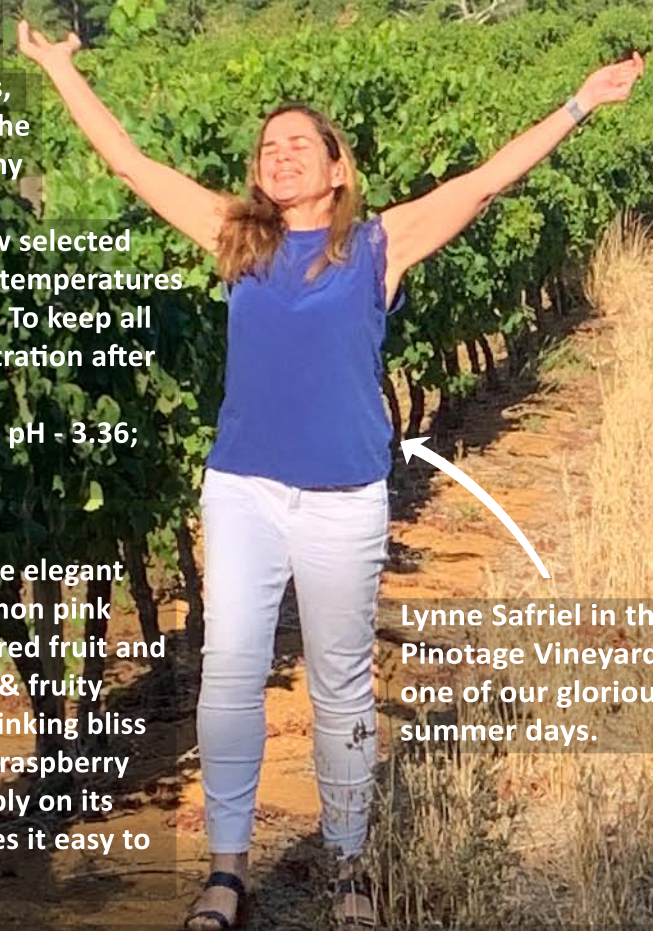
Technical details: Alc - 12.5 %vol ; pH - 3.36;
RS - 2g/l; TA - 6.9 g/l

Tasting Notes

The Safriel House Rosé reveals the elegant side of Pinotage. The color is salmon pink with the nose showcasing bright red fruit and vibrant acidity followed by floral & fruity appeal on the palate. Summer drinking bliss throughout the year in flavors of raspberry candy. For parties, picnics or simply on its own. Modest 12.5% alcohol makes it easy to finish.

Pairing Suggestion

Pair with seafood dishes and salads or enjoy with light lunches. The perfect partner to Mediterranean platters of olives, cheese, charcuterie and French bread.



Lynne Safriel in the Pinotage Vineyard on one of our glorious summer days.