GOEDVERWACHT
FAMILY WINES

BAD BROTHERS PINOTAGE 2026



Lightly oaked Pinotage with vibrant plum and ripe berry fruit on the palate. This wine has well-balanced tannins, ensuring easy drinking.

An 18-year-old vineyard on a slight southern slope on very high-potential red Karoo soil with layers of clay and lime.

A warm and dry season, with high temperatures in January. The grapes achieved ripeness quite easily. Cool night temperatures were favourable for good colour development in the skins.

Grapes were harvested at 24 B. Fermentation took place in stainless steel pump-over tanks after a cold soaking period of 2 days. The fermentation temperature was controlled at 25°C. The wine was fermented dry on the skins and then pressed to another tank where malolactic fermentation took place and finished within 3 weeks. The wine was then racked and put into a tank containing French oak chips. Here, the wine spent another 3 months before being fined, stabilised, and filtered before bottling.

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VINTAGE	2026
VARIETY	Pinotage
CATEGORY	Bad Brothers
ORIGIN	Robertson Valley, Western Cape, South Africa
ALCOHOL	13.5 vol%
SUGAR	3.8 g/l
PH	3.6
ACIDITY	5.7 g/l
VA	0.65