

GFR. RADFORD DALE











REGION | COASTAL REGION · DISTRICT | STELLENBOSCH

Radford Dale is an organic property and became the self-proclaimed first natty producers in South Africa 20+ years ago.

Across everything they do at Radford Dale, they aim to create wines of complete individuality, always. Combining a keen pursuit of innovation and a healthy respect for tradition, they produce refined and often elegant wines, designed to be enjoyed as they have been throughout history; socially, gastronomically and festively.



THIRST GAMAY - 2022

OAK TIME: None		NATURAL FERM: Stainless		
AGING POTENTIAL: 15+ years		ALCOHOL: 11.5%		
RESIDUAL SUG	AR:	ACID: 5.6 g/l	PH: 3.54	

This rare Gamay is lean and light but by no means simple. The palate displays supple tannins that provide texture, expressive red fruits on the nose and palate, herbaceous tomato-leaf and a fantastic length. Utterly smashable and the perfect Summer red.



VINUM CHENIN BLANC- 2021

Bai	Barrel & Foudre		
AGING POTENTIAL: 10 years	ALCOHOL: 12.0%		
RESIDUAL SUGAR: 1.6 g/l	ACID: 5.4 g/l	PH: 3.49	

OAK TIME: NATURAL FERM:

Pale straw with a touch of gold around the rim. Ripe pear and melon meld together and combine with stonedust to create an enticing nose. The palate shows juicy, yellow stone fruit with a highlight of litchis before bracing acidity brings it to a crisp and taut mid palate. The finish is marked by an intriguing fresh and salty kiss.



VINUM GAMAY - 2022

OAK TIME:	NATURAL FERM: Barrel		
AGING POTENTIAL: 5 years		ALCOHOL: 11.5%	
RESIDUAL SUGAR: 2.2 g/l		ACID: 5.2 g/l	PH: 3.57

Deep purple, with a Violet rim. Aromatic mulberry and raspberry notes over a little hint of gunflint. Generous and juicy, the plate shows medium weight with ripe elderberry and soft tannin that draws into a rewardingly full finish.



TS RENAISSANCE CHENIN BLANC - 2020

OAK TIME:

NATURAL FERM:

AGING POTENTIAL:

ALCOHOL:

RESIDUAL SUGAR: 2.0 g/l

6.1 g/l

The fruit for this wine is grown in a single block of old, unirrigated bush vine Chenin on the foot slopes of the Helderberg Mountain, facing South East across False Bay. The Renaissance is all about subtlety and finesse. It is driven by its citrus fruit spectrum and has a wonderful refreshing saltiness.



VINUM PINOTAGE - 2021

OAK TIME:	ME: NATURAL FERM: Barrel		
AGING POTENTIAL: 5 years		ALCOHOL: 11.5%	
RESIDUAL SUGAR: 1.2 g/l		ACID: 5.0 g/l	PH: 3.69

Deep purple and with ruby rim. Ripe strawberries and plums with interestingly perfumed rosewater aromas indicate varietal expression. Wild berry compote and dark forest fruits delight on the medium palate, before grippy tannins bring the wine to a clean, fresh