



## A Club night with Pinotage

### Description

A weekend which comes after some continuously hectic work days is always much welcomed. And so the last Saturday provided a perfect opportunity to rewind at the club with some wine. Amongst the rather limited choices available, I selected a Pinotage from Stellenbosch wine region of South Africa.

## History of South African Wine



The first wine in South Africa was produced at a settlement by The Dutch East India Company (source : wikiwand)

Vines were first planted in South Africa by Dutch settlers in the 1650s, although wine production did not really begin to take off until French Huguenots arrived with viticultural skills and knowledge in the 1680s. Stellenbosch is also an historic as a wine-producing region of South Africa, the first vineyards having been planted there in the 1690s.



Stellenbosch wine region (image from Trip Advisor)

## **Martin and Mathilde Malherbe**

Martin and Mathilde Malherbe are the owners of Pelican Soul, a boutique winery located in the Stellenbosch region of South Africa. The couple purchased the property in 2015 and have since transformed it into a thriving wine estate. Martin, a former investment banker, and Mathilde, a former marketing executive, both having a passion for wine left their corporate jobs to pursue their dream of owning a winery and producing high-quality wines that reflect the unique terroir of their vineyards.



Pelican Soul use only organic and biodynamic viticulture

Pelican Soul specializes in producing small-batch, premium wines that are made using traditional, sustainable winemaking practices and is committed to ensure that their vineyards and winery are as environmentally friendly as possible. (Here I must mention that I sourced all the information about the winery and the owners only from the ChatGPT).

## **A word about Pinotage**

Pinotage is a signature South African grape variety that was first cultivated in 1925. It is a hybrid of Pinot Noir and Cinsault, and is known for its bold, full-bodied flavor profile with notes of dark fruit, spice, and smoke. Interestingly, Pinotage was initially met with some skepticism in the wine world, but it has since become a beloved variety in South Africa and beyond.



## Club night and the birthday cake

It was a musical evening and the hall was almost fully occupied with the guests by the time we arrived. The singer duo rendered beautiful duets from Indian cinema of 1960s to 80s, the melody of which were accentuated by sips of the fruity Pinotage. And to literally add a cherry to the proverbial cake, it also happened to be the birthday of a family friend who brought along a Black Forest cake which we relished (which I also experimented to pair with the wine, in true spirit of a wine enthusiast. The Pinotage did pair well).



The Pinotage paired nicely with the cake

It certainly turned out to be a pleasant and relaxing evening with family and friends over some melodious songs and wine. Cheers !!