

My Dear Friends Red Table Wine BAGNUM

THE FACTS

COUNTRY: South Africa
REGION: Western Cape
APPELLATION: Coastal Region
CEPAGE: 51% Cinsault, 26% Mourvedre, 15% Syrah, 8% Touriga Nacional
WINEMAKING: Cinsault and Syrah were destemmed. Mourvèdre was fermented whole cluster. Touriga Nacional got a quick foot tread, then fermented off skins.
ALCOHOL BY VOLUME: 12.0%
AGING: Aged in stainless and old French oak (225–500L).
ANNUAL PRODUCTION: 396 cases

THE STORY

At My Dear Friends, we work with small, thoughtful growers across South Africa to make honest and expressive wines. Our vineyards sit on some of the oldest and most unique soils in the world—from sandy riverbeds to ancient decomposed granite slopes—and are farmed sustainably, often without irrigation.

We bottle everything in 1L bottles and 1.5L “Bagnums,” because great wine deserves to be shared. These formats go wherever you do—whether it’s a backyard BBQ, a weekend trip, or a Tuesday night at home—and they’re lighter on the planet, too. (Bonus: the pouch actually keeps the wine fresh longer.)

THE ADJECTIVES

OVERALL: A bagnum of light, delicate and juicy red wine.

THE SELLING POINTS

SUSTAINABILITY: Green Practicing, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Pepperoni Pizza.

