



PINOT NOIR 2017

TASTING NOTES

A jubilee of strawberries, liquorice and flambé cherries makes this berry dream unforgettable. Paired with a baked courgette and wild mushroom risotto that is best enjoyed on a winter's evening in front of a crackling fire.

WINEMAKER, DANIEL KEULDER'S COMMENTS

Of all wine grape cultivars, Pinot Noir is considered to be the heartbreak grape, but when handled with the utmost care produces some of the world's finest wines. Its tendency to produce tight, compact bunches with thin skins makes it susceptible to viticultural hazards such as rot, while its thin shoots increase its susceptibility to wind damage. Meticulous care in the vineyards ensures that we harvest only healthy, optimally ripe bunches, where after careful sorting ensures only the finest berries make their way into our cuvée.

Fermentation takes place in stainless tanks at 24 - 26°C over 7 days with pump overs every 6 hours ensuring gentle extraction of colour and flavour compounds. Thereafter, malolactic fermentation takes place in seasoned oak barrels after which the cuvée is racked and further matured for 10 months in third and fourth barrels so as to truly express our unique terroir.

To further enhance flavour complexity we make use of two distinct clones, namely PN115, a Burgundian clone imparting a lighter colour hue and subtle fruit and earthy flavours, and PN667, this producing a darker hue, well-structured wine with elegant fruit flavours.

VITICULTURAL DETAILS

Cultivar: 100% Pinot Noir
Vintage: 2017
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E
Soil Type: Bloemendal

TECHNICAL DATA

Alcohol: 13.10%
Residual Sugar: 2.5 g/L
Total Acidity: 5.9 g/L
pH: 3.40
Annual Production: 5 300 btl's

