

FRANSCHHOEK



HAUTE CABRIÈRE PINOT NOIR RESERVE

VINTAGE

2014

BLEND

100% Pinot Noir

CELLARMASTERS REFLECTIONS

Pinot Noir being a Noble Cultivar with typically small berries creates a complex wine which clearly expresses the terroir of where it has been grown. We believe in the wise words once spoken: " Oak is only a platform to present this Noble Cultivar and not a curtain to hide it as in a theater play." Therefore this vintage has been matured for nine months in 228L Burgundy Oak Barrels.

TASTING NOTES

This vintage produced a beautiful elegant wine expressing finer red fruits combined with a fresh forest floor character. Fine hints of truffle contributes to the complexity on the nose. The vine expresses a structured wine with tobacco, cedar and spice notes with that hint of truffle showing up again on the palate. This wine is a perfect reminder of how accurately Pinot noir records each vintage.

SERVING SUGGESTIONS

Enjoy with lamb, duck, tuna, rare beef and fine African venison. This Pinot Noir should be served slightly chilled at about 16°C

ANALYSIS

Alc. 13.5% RS 2.3g/l TA 5.5g/l PH 3.5





