

FOUNDED



ANNO 1694

HAUTE CABRIÈRE

THE HOME OF PIERRE JOURDAN

FRANSCHHOEK

HAUTE CABRIÈRE PINOT NOIR UNWOODED

VINTAGE

2017

VINEYARDS:

The grapes used for our Pinot Noir Unwooded are specifically chosen to have a low tannin structure and an abundance of flavour on the nose and palate. We tend to use younger vineyards, between 3 to 8 years of age, growing in sandy soil, or soil with a high sandstone content. The 2017 vintage was an early one, with the grapes harvested on 2 February 2017. The sugar was at 21.5° balling.

WINEMAKING:

The grapes were hand harvested early in the morning to ensure cooler temperatures and immediately destemmed and placed, with skins on, into red wine fermenters. A 4 day pre-fermentation cold soak was done to stop fermentation from occurring, but allowing colour and flavours to be extracted. The fermentation was between 18°C and 22°C, and lasted about ten days. During fermentation gentle pump-overs took place, ensuring homogenous fermentation, as well as aerating of the yeast and wetting of the grape skins that rose to the surface. Just before fermentation was complete, the fermenting juice was drained off the skins and fermentation was completed in a stainless steel tank. From there it was blended, stabilized, filtered and bottled.

TASTING NOTES

The Pinot Noir Unwooded was designed to be fresh and vibrant, the perfect companion for a light lunch. On the nose it has a bouquet of ripe strawberries and cherries, followed by an enticing mix of blueberries and a slight hint of mocha and cigar box, aiding to the light savoury finish. Serve chilled at 14°C.

AGING POTENTIAL:

The 2017 Pinot Noir Unwooded is elegant in colour with a rich and full mouthfeel. The wine will gain complexity as it matures in the bottle, and will be at its peak in 12-18 months.

SERVING SUGGESTIONS

Pairs well with cured duck breast, dishes with tomatoes, like pastas, as well as any dish with a vinaigrette, especially raspberry vinaigrette.

ANALYSIS

Alc. 12.5% pH: 3.6 TA: 5.5g/lit RS:1.8g/lit

