

OP DIE BERG PINOT NOIR 2018

The Vintage

High on the Witzenberg Mountain range in Ceres, at an altitude of 960 meters above sea level, this unique 'appellation' exhibits South Africa's only truly continental climate with winter temperatures frequently dropping below freezing. The cooler night-time temperatures and hotter daytime temperatures during the growing season results in slower ripening and more concentrated fruit. This is particularly true of the 2018 vintage, as Ceres fruit displays surprising cooler climate characteristics in comparison to other regions of the Western Cape. 2018 will be remembered as one of the driest vintages in recent years but supplement irrigation ensured sufficient water supply for good growth.

Viticulture

Well-drained, soft, yellow shale soils. In winter, the vineyard soil is often covered with a layer of snow which provides the perfect conditions for dormancy of the vines, a much-needed resting and recovery period before the growth season starts.

Vinification

Handpicked fruit was destalked and crushed before being cold macerated for 4 days. The juice was inoculated with yeast and the fermenting must gently punched down 3 times a day using the aerated pump-over method. Following a gentle basket pressing, the wine was transferred to new French Oak barrels for malolactic fermentation before being transferred to a combination of older barrels to mature for 13 months.

Tasting Notes

Light ruby red with a pale brown rim. Cranberry, sour cherry, mushroom, wet leaves and wet soil aromas abound. The medium-bodied palate delivers flavours of liquorice, perfume, spice and earthy porcini mushrooms.

Food Complements

Pinot Noir is light and elegant enough to be enjoyed with Sea Bass and Rainbow Trout. Summertime calls for slightly chilled Pinot Noir to be service with charcuterie, ham and other cold cuts.

Cellaring Potential

The 2018 Pinot Noir is concentrated and elegant enough to be cellared for up to 8 years but is drinking exceptionally well now.



Analysis

Residual Sugar:	2,3 g/l
pH:	3,37
Total Acidity:	5,9 g/l
Alcohol:	13,70 %

