

OP DIE BERG PINOT NOIR 2019

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 nighttime temperatures and hotter daytime temperatures during the growing season results in slower ripening and more concentrated fruit. Ceres fruit displays surprising cooler climate characteristics in comparison to other regions of the Western Cape.

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.

Tasting Notes

The wine has an intense and deep colour. Enticing nose of red berry fruits and delicate touches of morels. Elegant entry with subtle aromas of strawberry and cherry, followed by the wine's tannin making itself felt, and finally the finish shows delicious persistence.

Vinification

30% of the hand-picked harvested batch was destalked while the remaining 70% was whole-bunch fermented. Before fermentation, cold maceration was allowed for 4 days. The juice was inoculated with yeast and the fermenting must gently, and only partially, punched down twice a day using the aerated pump-over method. The partial punch-down ensures a longer fermentation period resulting in more colour and flavour development. 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.

Food Complements

This Pinot Noir is a more complex example and will pair beautifully with a classic French cassoulet consisting of duck, pork, beans and chorizo.

Analysis

RS: 2.4g/l
pH: 3.38
TA: 6.1 g/l
Alc: 14.23%

