

2019



VILLAGE PINOT NOIR



WINEMAKING

For this wine, clones 115, 113, 777 and PN5 are used. Extensive individual berry sorting was done by hand prior to crushing, which was followed by cold maceration at 12°- 14° Celsius for 2-3 days. After cold maceration, the different batches were inoculated with selected strains of Burgundian yeast and the skin cap was punched through by hand 1-2 times per day during fermentation. The wine was transferred to French oak barrels, stainless steel tanks and 5000 litre wooden vats for the completion of malolactic fermentation. The wine is partially matured in French oak for 9 months to add complexity and silkiness.

TASTING NOTES

Beautiful aromas of red fruits intermingle with roasted spices followed by a delicious, elegant silky palate of cherries and poached ripe plums resulting in a medium bodied wine with soft edges. Crafted to be drink and enjoyed now.

FOOD PAIRING

Serve with rosemary and mustard infused lamb. Asian style fish dishes or vegetarian lentil burgers

VINEYARDS AND VINES

Currently there are 22.9 hectares planted to Pinot noir on the estate, which equates to 30% of the total plantings. Clones include 667, 777, 113, 115 and PN5. The first vines were planted in 1989 and the youngest blocks in 2015. Vines range in age from 4 to 30 years. The soil is predominantly decomposed Bokkeveld Shale with underlying clay layers of varying depths. Vine orientation is North/South on North east and South facing slopes and North west/South east on the South facing slopes. Height above sea level ranges from 280 to 400 meters.

HARVEST REPORT

Weather conditions leading to the 2019 harvest was dry. The valley, were our estate is based, has quite a big diurnal difference due to our altitude, thus the evenings was cool and days moderate during harvest. Due to the dry summer, harvesting was early, starting on the 11th of February and finishing the 6th of March. Picking of the grapes took place in the early hours of the morning– starting at 3 in the morning to ensure the grapes are cool.

100% Pinot noir | Release Date August 2020 | Alcohol 13.18% | Total Acid 5.6g/l
Production 6 000 cases (x6) | Residual Sugar 2.5g/l | pH 3.37

