



OP DIE BERG PINOT NOIR 2023

VINTAGE

The cool nighttime temperature and warmer day time temperature ensured wines with great concentration in 2023, the compact bunches and small berries also added to that. The winter season started earlier than usual, and March was a very wet month. Véraison started early but continued for a long time. Harvest was also early - 11 days earlier than the previous year - and stopped fourteen days earlier than in 2022. The temperatures were moderate with few heat waves.

VITICULTURE

High on the Witzenberg Mountain range in Ceres, at an altitude of 1,000 meters above sea level, this unique appellation exhibits South Africa's only truly continental climate with winter temperatures frequently dropping below freezing. 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

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 seasoned barrels to mature for 13 months.

TASTING NOTES

This 2023 Pinot Noir displays a vibrant ruby hue with garnet reflections. The nose reveals bright red cherry and subtle cranberry, layered with hints of clove, and gentle forest floor. On the palate, silky tannins and balanced acidity support flavours of red plum, pomegranate, and a touch of rose petal. The restrained oak adds warmth and complexity, culminating in a lingering, elegant finish.

FOOD COMPLEMENTS

Pair this Pinot Noir with seared duck breast with a cherry gastrique, miso-glazed salmon with pickled radish, or charred vegetable and goat's cheese flatbreads. It also complements lightly spiced pork belly sliders or roasted beet and walnut salads, and works beautifully with earthy mushroom bao buns or Korean-style chicken wings, highlighting the wine's bright red fruit and delicate structure.

WINE OF ORIGIN

Ceres Plateau

MAIN VARIETIES

100% Pinot Noir

ANALYSIS

RS: 2.2 g/l | pH: 3.32 | TA: 6.0 g/l | Alc: 12.97 %

