

# PINOT NOIR

**VINTAGE**  
2020

**WINE OF ORIGIN**  
Walker Bay – Cape South Coast

**VINTAGE CONDITIONS**

Exceptional quality and record low yields characterised 2020. Lower yields made for an earlier than usual start to picking. Berries being smaller and bunches lighter made for good flavor intensity, high natural acidity and structure in the wine. Overall the vintage was wet one with average maximum of 25 Centigrade during the ripening season being equal to the long-term average (versus an equivalent long-term average for Burgundy of 24.5 Centigrade). November to January again were drier, making for relatively easy and successful disease control. Picking on taste, combined with analysis a standout feature of the 2020 vintage was phenolic ripeness at lower alcohol than usual, combined with low sugar to alcohol conversions for the fermentations. The grapes arrived at the cellar on the morning of 16 February. 2020 promises to be an excellent vintage for us so it's with great excitement that we follow the wine as it settles in with time in bottle.

**YIELD**  
4,3 tons/ha



## WINE MAKING

Grapes were handpicked and only individually selected bunches were harvested at maximum flavour intensity. After both bunch and berry sorting on arrival at the winery, the grapes underwent a four-day pre-fermentation cold soak allowing for maximum fruit and colour extraction. Fermentations using 100% whole berries were done to give upfront fruit driven nose and a full palate of aromas. Alcoholic fermentation lasted approximately six days after which it was pressed, settled and transferred to barrel for malolactic fermentation. The wine was not racked from barrel once over the nine-month maturation period, as preserving the freshness and fruit was key for the style we're looking to produce.

## WINEMAKER'S COMMENTS

The Cape South Coast, a region known for producing world class cool climate wines, is rapidly becoming synonymous with outstanding South African Chardonnay and Pinot Noir. With its close proximity to the ocean, it enjoys cool daytime temperatures that are even lower overnight, particularly during the growing season resulting into this medium bodied wine with classic elegance that exhibits both grace and power. Enjoy now or watch it turn more voluptuous as it ages. Our style of Pinot Noir is aiming at red fruit, soft and elegant style of Pinot Noir. A style that best enjoyed within 5 years of vintage. I recommend you serve this wine at 13-14 deg C.

This opulent style of Pinot Noir shows prominent aromas of wild cherries and strawberry with baking spice undertones. It has a finely textured palate with silky tannin, cranberry and boiled sweets makes way for notes of truffle and dark chocolate followed by a fresh and vibrant finish.

## CELLARING POTENTIAL

Enjoy now or cellar for up to five years from vintage.

## MATURATION

Ten months in French oak barrels.

## TOTAL PRODUCTION

5300 bottles (*Bottling date: January 2020*)

## WINE ANALYSIS

Alcohol	13.2 % v/v
pH	3.58
Total acidity	5.74 g/l
Residual sugar	2.4 g/l