

BREW CRU PINOT NOIR

Vintage: 2021

Wine of Origin:

Walker Bay – Cape South Coast

Vintage conditions:

2021 was characterised by temperatures during the ripening seasons than was cooler than the long term average, making for steady, even ripening and resulting into a slightly later than usual picking date . Berries being smaller and bunches lighter made for good flavor intensity, high natural acidity and structure in the wine.

A winter with good and sufficient rainfall was followed by a growing season with an average maximum of 25 Centigrade, 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 2021 vintage was phenolic ripeness at lower alcohol than usual. The grapes arrived at the cellar on the morning of 12 February. 2021 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:

5,3 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.

Wine description:

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.

Maturation:

Ten months in French oak barrels.

Total production:

5400 bottles

Bottling date:

January 2022

Cellaring potential:

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

Wine Analysis:

Alcohol: 12.9 % v/v

pH: 3,58

Total acidity: 5,33 g/l

Residual sugar: 2,5 g/l

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.
