



PRODUCT
INFORMATION
SHEET



BLACK LABEL PINOT NOIR

VINTAGE

2019

WINE OF ORIGIN

Hemel-en-Aarde Ridge
Single Vineyard

VINTAGE CONDITIONS

Exceptional quality and record low yields characterised 2019. 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 cooler than 2017 and even 2018, with an average maximum of 24.5 Centigrade during

WWW.THEBREWCRU.COM



PRODUCT
INFORMATION
SHEET

BLACK LABEL PINOT NOIR

the ripening season (versus an equivalent long-term average for Burgundy of 24.5 Centigrade). November to January again were drier than average, making for relatively easy and successful disease control, some relief for the vines in the form of rain came post-harvest in March. Picking on taste, combined with analysis our grapes arrived at the cellar on the morning of 19 February. 2019 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

3,5 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. Four micro fermentations using a combination of whole bunch- and whole berries fermentations were done to give depth and a full palate of aromas. Alcoholic fermentation lasted approximately eight days after which it was pressed, settled and transferred to barrel for malolactic fermentation. The wine was not racked from barrel only once over the twelve-month maturation period, as preserving the freshness and fruit was key for the style we're looking to produce.

MATURATION

Twelve months in French oak barrels. 30% new.



PRODUCT
INFORMATION
SHEET

BLACK LABEL PINOT NOIR

WINE DESCRIPTION:

This elegant wine shows prominent aromas of black cherries and raspberries with undertones of violets. It has a finely textured palate with silky tannin, strawberry and plum makes way for slight savoury notes followed by a fresh and vibrant finish.

TOTAL PRODUCTION

1900 bottles

BOTTLING DATE

February 2020

CELLARING POTENTIAL

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

WINE ANALYSIS

<i>Alcohol</i>	14.3 % v/v
<i>pH</i>	3.49
<i>Total acidity</i>	5,51 g/l
<i>Residual sugar</i>	2,7 g/l

WINEMAKER'S COMMENTS

Hemel-en-Aarde, a region known for producing world class cool climate wines, is synonymous with outstanding South African Chardonnay and Pinot Noir.



PRODUCT
INFORMATION
SHEET

BLACK LABEL PINOT NOIR

Influenced by a maritime climate 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.

In my 21 years of making wine this is without a doubt the wine that best expresses typical Pinot Noir and the precision I'm after when it comes to fruit purity, fine tannins, overall balance and grace. A non-forgiving and challenging grape to work with but the stars aligned and it all comes together in the form of our maiden 'Black Label' release. The Cru is delighted to share this wine with you, but that's enough talking, lets pull that cork...!

ADDITIONAL INFORMATION

WINE ANALYSIS

VA
SO2
Label Alc

GRAPE VARIETIES

100% Pinot Noir

WESTERN CAPE SOILS

Soil in the Western Cape comprises ancient (350 million to 500 million years

WWW.THEBREWCRU.COM



PRODUCT
INFORMATION
SHEET

BLACK LABEL PINOT NOIR

old) weathered soils of alluvial and volcanic origin. The alluvial soils are from both glacial and marine deposits. Some of the origins of the weathered soils are Table Mountain Sandstone, Granite and Malmesbury Shale. These have eroded over millennia and are now generally clay rich loam soils, which are most desirable for their ability to retain water for plant during summer months.

FINING

- Bentonite*
- Albumen (egg white)*
- Pork gelatine*
- Beef gelatine*
- Isinglass (fish protein)*
- Casein(milk derivatives)*
- PPVP*
- CUSO4*
- Ascorbic Acid*
- SO2*
- Gum Arabic*
- Any other products?*
- If yes, please specify*
- Or NO FINING?*



PRODUCT
INFORMATION
SHEET

BLACK LABEL PINOT NOIR

INFORMATION FOR INTERNAL USE

Product bottled as

FA Number

Material number

Tank number

Date Compiled

FARMS
Strandveld