

Klein Constantia Pinot Noir 2001

Medium intensity ruby in colour, with a garnet rim. Subtle smoky aromas mingle with attractive cherry and red berry fruit. The light, silky texture of this wine is backed by sappy red fruit and soft tannins, followed by a long, satisfying finish.

variety : Pinot Noir | 100% Pinot Noir

winery :

winemaker :

wine of origin :

analysis : alc : 13.0 % vol rs : 1.7 g/l pH : 3.5 ta : 5.3 g/l

type : Red

pack : Bottle

ageing : Ready to drink now but will improve with further bottle maturation until 2007.

in the vineyard : The single-hectare Pinot Noir block lies 300m above sea level in the shade of the Vlakkenberg peak. Together with the high altitude and south-facing aspect, the Atlantic and Indian ocean breezes ensure ideal, cool conditions for this difficult variety. As this vineyard borders the Table Mountain Reserve, it is vulnerable to baboon damage - the first sign of ripening. Unirrigated soils consist of decomposed Table Mountain granite.

about the harvest: Grapes were hand-picked in early March of this moderate vintage.

in the cellar : Traditional Burgundian vinification techniques of natural wild yeast fermentation and foot pigeage in open vats were used to obtain increased complexity and subtlety. The wine was matured for 12 months in French oak (Burgundy cooperage).