

Haute Cabrière Chardonnay Pinot Noir 2005

The Haute Cabrière Chardonnay/Pinot Noir is a blend of 51% Chardonnay and 49% Pinot Noir from grapes grown in Franschhoek, a much-demarcated valley. Subtly, the vintage is slightly more fruit driven with intense flavours, but not defeating the elegant style of its reputation. A rich elegance accurately sums up the characteristics. The 2005 vintage gives a very versatile scope to complement a variety of food flavours. The dry firm finish confirms the continuity of style. The vintage 2005 generally produced an outstanding white wine, which runs right through the Pierre Jourdan range.

variety : Chardonnay | 51% Chardonnay, 49% Pinot Noir

winery : Haute Cabrière

winemaker : Achim von Arnim

wine of origin : Coastal

analysis : alc : 12.65 % vol rs : 6.0 g/l pH : 3.31 ta : 6.2 g/l

type : White

pack : Bottle **closure** : Cork

ageing : 5 years (to be enjoyed fresh).

in the vineyard : Soil Type: Hutton

Age of Vines: 22

Trellising: Perold

Yield: 40 hl/ha (8tons)

Irrigation: Supplementary

about the harvest: Picking Date: Middle January

Grape Sugar: 21° Balling

Acidity: 7.4

PH at Harvest: 3.4

in the cellar : Elegance is the prerogative as it allows the Pinot Noir to express the terroir and the vintage most accurately. Over-extracted tannins and too much colour disguise and camouflage these unique characteristics of the Pinot Noir cultivar.

Fermentation Temperature: 18°C

Wood Aging: No

