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Haute Cabrière Chardonnay Pinot Noir 2005

The Haute Cabriere 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.

The rich elegance complements seafood, shellfish, crayfish with surprising confidence as well as steak tartar, veal and duck.

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
Acidity: 7,4
PH at Harvest: 3,4

in the cellar : Fermentation Temperature: 18Â°C
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. The Tronqais oak flavours are well integrated after two years of maturation, forming a platform for the Pinot Noir to perform on.