

## Elgin Vintners Pinot Noir 2006

The Elgin Vintners Pinot Noir is intense crimson red in colour. On the nose it displays unique primary fruit characteristics such as cherries and wild berries interlaced with a spiciness that is so typical of our cool climate Elgin wines. On the palate there is an explosion of berry flavours carefully married with tannins that are punchy yet elegant. This maiden release reveals exciting fruit, a harmony between acid and tannin - a perfect balance of power and elegance.

**variety :** Pinot Noir | 100% Pinot Noir

**winery :** Elgin Vintners

**winemaker :** Clive Torr & Niels Verburg

**wine of origin :** Elgin

**analysis :** alc : 14.5 % vol   rs : 2.1 g/l   pH : 3.30   ta : 5.6 g/l

**type :** Red   **style :** Dry   **wooded**

**pack :** Bottle   **closure :** Cork

2007 Decanter World Wine Awards - Bronze Medal

**ageing :** Whilst this Pinot Noir drinks exceptionally well now, it will also benefit from a few years in the bottle.

**about the harvest:** These grapes were harvested at optimum physiological and perfect phenolic ripeness from the lovingly nurtured Pinot Noir vines on Elgin Orchards.

Harvest dates: 21 and 22 February 2006.

**in the cellar :** Vinified in association with Clive Torr.

Delivered in 18kg lug boxes at 16° C, these Pinot Noir grapes were hand sorted. A 7 day cold soak followed with 30kg of dry ice added per day. Gentle hand plunging using wooden hand plungers ensured optimum colour extraction.

Burgundy Selection Red Yeast 212 was added and allowed to ferment for 18 days at 22° to 25° C. The grapes were then gently pressed at 6 balling and added to traditional Burgundian 228 liter oak barrels. Barrel matured for 11 months in one third new wood, one third second fill and one third third fill barrels.

Stelvin screw cap closure for export market, cork for South African market.

