

Elgin Vintners Pinot Noir 2008

This Pinot Noir has been nurtured from start to finish. Meticulously managed vineyards, hand sorted grapes and gentle cellar practices have resulted in a wine that displays beautifully defined red berry fruits, and intriguing hint of orange peel on the nose and a rounded structure imparted by the subtle use of French oak. This elegant wine displays harmony between fruit and tannin and ends with a satisfying lingering finish.

variety : Pinot Noir | 100% Pinot Noir

winery : Elgin Vintners

winemaker : Kevin Grant & Gavin Patterson

wine of origin : Elgin

analysis : alc : 13.68 % vol rs : 2.7 g/l pH : 3.44 ta : 5.3 g/l

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

pack : Bottle **closure :** Screwcap

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

in the vineyard : Within the Elgin Valley Biosphere 6 growers have jointly formed Elgin Vintners. This allows the members to access outstanding quality grapes from a variety of sites within their ranks. Each of the select vineyards contributes something unique to the final product.

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: 23rd and 26th February 2008

in the cellar : The 2008 Elgin Vintners Pinot Noir - Second edition, as the labelling suggests, is only the second time that we have released a Pinot Noir under its cultivar label. Our very first Pinot Noir was never felt to be "serious" enough and therefore was marketed under the Easy Red label. We chose not to release our 2007 Vintage.

Vinified at The Winery, Stellenbosch and matured under the watchful eye of Kevin Grant and Gavin Patterson.

Delivered in 18 kg lug boxes at 16° C, these Pinot Noir grapes were hand sorted. A 3 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 and added to traditional Burgundian 228 litre oak barrels (one third new wood) where the wine spent 11 months prior to filtering and bottling.