

La Vierge Noir Pinot Noir 2009

Name: Whether a mythically pagan goddess of feminine power as Isis, or the popular Catholic depiction of the Virgin Mary with a darker complexion as found as statues or paintings around the world, the Black Madonna or Blanc Virgin is an apt name for our maiden Pinot Noir.

This wine expresses the typical earthy and savoury aroma of this fine Burgundy variety and is backed by a red fruit character.

Enjoy this wine with mushroom risotto, roast game, cream-based pasta and hard cheese platters.

variety : Pinot Noir | 100% Pinot Noir

winery : La Vierge Wines

winemaker : Marc van Halderen

wine of origin : Hemel-en-Aarde Ridge

analysis : alc : 13.76 % vol rs : 2.7 g/l pH : 3.45 ta : 6.5 g/l va : 0.84 g/l

type : Red **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : Delicate tannins and an elegant mineral core will see this wine drinking well on release and developing for at least 5 years.

in the vineyard : This maiden vintage Pinot Noir from vines situated in the newly declared ward of Hemel-en-Aarde Ridge. This wine shows cool climate poise and elegance with an earthy and bright fruit character.

Origin: Hemel-en-Aarde Ridge

Soil Type: Planted to Argillaceous Shale of the Bokkeveld Series

Aspect: North West

Trellising System: Vertical Shoot Positioning (Perold)

Age of Vines: 4 years

Vines per Hectare: 5500 Average

Climate: The Pinot Noir planted on our farm in the new ward of Hemel-en-AardeRidge, 10km in proximity to the Atlantic Ocean. The climate being "temperate" in style, where the southerly maritime winds blow through the appellations during the summer. These winds in turn bring regular sea mists and overcast conditions to the areas and with it more even temperatures. The average temperature is 19°C and rainfall, approximately, 750mm per year.

about the harvest: The grapes were harvested in two batches by hand enjoying cool early morning temperatures.

Average Yield: 6 tons/ha (39 hl/ha)

in the cellar : After overnight cold storage they were sorted, destemmed and gently crushed into red ferment tanks. 15% portion was fermented whole bunch in the tank. Cold maceration occurred for 7 days. The wine was then fermented under controlled temperatures until dry. The skins were then lightly pressed and the wine racked into a selection of French Oak Barriques (30% new barrels) for 9 months ageing and maturation. Final blending occurred one month prior to bottling and the wine was allowed to develop further in bottle prior to release.

Production: 393 cases of 6 x 750ml bottles

