

## Elgin Vintners Pinot Noir 2009

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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.

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

**winery :** Elgin Vintners

**winemaker :** Kevin Grant and 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

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

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

### **in the vineyard :**

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

**about the harvest:** Harvest Dates: 23rd and 26th February 2009.

### **in the cellar :**

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° - 25° C. The grapes were then gently pressed and added to traditional Burgundian 228lit oak barrels (one third new wood) where the wine spent 11 months prior to filtering and bottling on 17th February 2009.

Bottling Date: 17th February 2009.

