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Haute Cabrière Pinot Noir 2007

Enticing, concentrated aromas of ripe cherries seduce the palate and linger long in the mouth. The overall impression is of even more elegance than the 2006 vintage, the unmistakable Haute Cabrière style.

Decanter this wine, if possible, before enjoyment as the contact with the air during the pouring into a carafe will bring the flavours to the fore. Serve at "cellar temperature", a cool 16° C, for complete enjoyment.A great partner for duck, fine African venison, goats' milk cheese, salmon and yellowtail fish.



variety : Pinot Noir | 100% Pinot Noir
winery : Haute Cabrière
winemaker : Achim von Arnim
wine of origin : Franschhoek
analysis : **alc :** 13.5 % vol **rs :** 1.8 g/l **pH :** 3.5 **ta :** 5.3 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

ageing : Youthful at only 3 years of age but showing great potential to mature for a further 5 - 7 years.

in the cellar : The Haute Cabrière Pinot Noir 2007 was matured in barrels of French Tronçais and Allier oak for 10 months, 30% are always new barrels. Achim von Arnim's philosophy is for the wood to enhance the characteristic flavours of the Pinot Noir cultivar rather than to disguise the flavours with too much wood contact. In the words of an old Burgundian vintner: "Like in a theatre, the wood must only be the supporting platform for the wine to perform on, not a curtain that would hide the play."