

First Sighting Pinot Noir 2008

variety : Pinot Noir | 100% Pinot Noir

winery : Strandveld Vineyards

winemaker : Conrad Vlok

wine of origin : Elim

analysis : alc : 13.8 % vol rs : 2.8 g/l pH : 3.55 ta : 5.5 g/l

type : Red **style :** Dry **body :** Medium **taste :** Herbaceous **wooded**

pack : Bottle **closure :** Screwcap

2008: Selected for South African Airways Premium Class

2008: Silver Medal: Veritas Awards (Jointtop-performing Pinot Noir on show)

2008: Bronze Medal: Old Mutual Trophy

2008: Wine Magazine: Four Stars

ageing : 3-5 years

in the vineyard : Clones PN777A, PN9, PN459, PN5D

about the harvest:

A mild winter with above-average rainfall and long, cold nights gave our vineyards a well-deserved rest. The

growing season was one of the coolest to date. The average temperature in February was 20.5°C and the

maximum recorded was 30.2°C (only for two hours).

The roots of our Pinot Noir vines have now reached the clay soil under the white quartzite gravel.

The combined effect of the above resulted in the small berries ripening slowly. The grapes were hand-picked at

24°B on 14 February, almost two weeks later than in 2007.

The crop yield increased slightly compared to 2007 – from 2.1 to 2.9 ton/ha.

in the cellar :

After destemming the berries were cold soaked at 10°C for 5 days to extract colour and soft tannins. After inoculation with selected yeast strains, the wine was fermented at 23°C with pumpovers three times daily. Once dry, the wine was racked and pressed, followed by 11 months barrel maturation in 300 litre French oak barrels (20% new with the remainder second and third fill).