

Pepin Condé Elgin Pinot Noir 2010

This wine has the classic strawberry and cherry fruit you expect from a Pinot Noir with a touch of peppery spice that is typical of Elgin. Very pretty mouthfeel with fine polished tannins. From the beginning our goal has been to produce an elegant style of Pinot Noir, not a big, heavy, oaky-dominated style, but a more feminine style, with all the positives of that connotation.

variety : Pinot Noir | 100% Pinot Noir

winery : Stark-Conde Wines

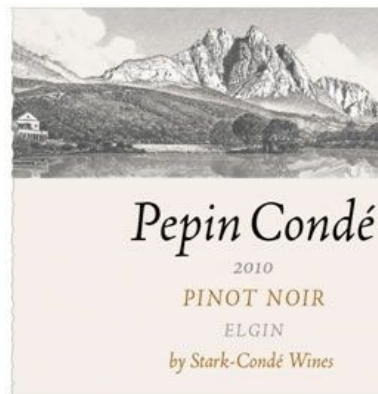
winemaker : José Conde

wine of origin : Elgin

analysis : alc : 14.0 % vol rs : 2.0 g/l ta : 5.5 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork



in the vineyard : Clone: mix of Dijon clones

Rootstock: Richter 110

Fruit source: Elgin

Trellis: Scott-Henry

Irrigation: supplemental drip irrigation

Vineyard elevation: 230m

Slope: South-Westerly

The grapes for this wine are from a small block in Elgin. It is a beautiful site on well-drained, granite soils. The vineyard was planted to a mix of Dijon clones.

about the harvest: All of the grapes were hand picked into small lug boxes.

Yield: 4 tons/hectare

Degrees Balling at harvest: 23.5° - 24.0°

Age of vines: 8 years

in the cellar : All of the grapes were cooled overnight before being carefully sorted and then crushed into small open tanks. The must was then cold-soaked for two days. One third of the wine was fermented using its natural yeasts and about 10% of the wine was whole bunch fermented. Hand punch-downs were done throughout. After primary fermentation, the wine was basket-pressed and then racked to barrel for the malo-lactic fermentation and subsequent barrel maturation. Only French oak was used, primarily 2nd and 3rd fill and a touch (about 15%) of new oak. After 10 months maturation, the wine was bottled with a light filtration.

Total production: 1800 bottles