

Hamilton Russell Vineyards Pinot Noir 2008

Our low-vigour, stony, clay-rich soil, cool maritime mesoclimate, naturally tiny yields of under 30 hl/ha and our philosophy of expressing our terroir in our wines - give rise to a certain tightness, tannin line and elevated length to balance the richness and generosity of our Pinot noir. Our Pinot noir is not overtly fruity, soft and "sweet" and it generally shows hints of that alluring "primal" character along with a dark, spicy, complex primary fruit perfume.

variety : Pinot Noir | 100% Pinot Noir

winery : Hamilton Russell Vineyards

winemaker : Hannes Storm

wine of origin : Walker Bay

analysis : alc : 13.3 % vol rs : 2.9 g/l pH : 3.39 ta : 6.1 g/l

type : Red **style** : Dry **wooded**

pack : Bottle **size** : 0 **closure** : Cork

in the vineyard : Diverse weather conditions with low temperatures and high rainfall figures were measured in the later phases of winter 2007. Spring was cool due to the late winter season, with early rainfall. Early summer was marked by low temperatures and the highest rainfall figures for November in 13 years. Summer had the lowest average maximum temperatures measured in the Hemel-en-Aarde Valley. Long hang-times characterised the vintage.

in the cellar : Barrel Maturation: 100% Barrel Ageing 10 months
Malolactic 100% 1st fill 30% 2nd fill 48% 3rd fill 22%
Wooding 100% 228 litre French Oak Barrels Alliers 75% Other Tight Grain 25%
French Coopers: Francois Freres 54% Mercurey 32% Louis Latour 8% Billon 6%
Yield 5.1 tons/ha, 34.7hl/ha Production 4737 x 12 cases

