

## First Sighting Pinot Noir 2009

A complex wine, vibrant ruby red in colour, with classic elegance. Exuberant cherry fruit flavours with a fragrant spiciness complemented by ripe tannins and a long finish.

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

**winery** : Strandveld Vineyards

**winemaker** : Conrad Vlok

**wine of origin** : Elim

**analysis** : **alc** : 13.7 % vol **rs** : 3.2 g/l **pH** : 3.4 **ta** : 5.7 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 (Joint top-performing Pinot Noir on show)

2008: Bronze Medal: Old Mutual Trophy

2008: Wine Magazine: Four Stars

**ageing** : 3-5 years

**in the vineyard** : A normal winter with good rain and enough cold temperatures gave our vineyards a well deserved rest. During spring we reduced the impact of the wind on our canopies by better spacing and management of our trellis wires. We were fortunate to miss out on the heat wave that caused havoc in the warmer wine growing regions during harvest. Our vines yielded a small 2.85 t/ha of small berries that ripened slowly in the cool sea breezes.

Age of Vines: 7 years

Clones: PN777A, PN9, PN459, PN5D

**about the harvest**: The different clones were handpicked between 13th and 17th February with an average sugar level of 24°B, but the battle against our feathered friends continued once again.

**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.

Bottling date: 20 January 2010