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Haute Cabrière Pinot Noir 2008

Aromas of strawberries and other red fruit combine a taste experience on the palate as well as ripe cherries, lingering long in the aftertaste.

This quality Pinot Noir would complement rare beef, lamb, fine African venison and game fish, like yellowtail etc. Pinot Noir should be served at 16° C, when the wine.

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 : Perfect now but would mature.

in the cellar : The Haute Cabrière Pinot Noir 2008 was matured in barrels of French Oak from Troncais and Allier for 10 months. 30% of the barrels are always new.

Barriques should enhance the characteristics and flavours of the Pinot Noir cultivar, rather than disguise them. In the words of an old Burgundian Vintner "...wood should be like a theatre platform for her to perform on; not a curtain that would hide the play"!

Pinot Noir with its tiny berries and thin skins should reflect its terroir and can record the vintage more accurately than any other cultivar. She requires, if not demands, total dedication and commitment.

