

Rietvallei Estate Classic Estate Pinot Noir 2010

Pinot Noir is the latest addition to our collection of cultivars. It is notorious for being an extremely difficult cultivar to work with in the vineyard as well as in the cellar and I think that is what drew me to start working with it... I always liked a good challenge.

The nose reveals abundant cranberry fruit with hints of mint and eucalyptus and a touch of oak spice. These flavours also follow through on the palate with gentle tannins and a generous acidity.

This wine definitely benefits from being decanted an hour or two before serving. A perfect match for seared duck breast or antipasto. Serve at room temperature (18°C) or slightly chilled.

variety : Pinot Noir | 100% Pinot Noir

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin : Robertson

analysis : alc : 14.03 % vol rs : 3.4 g/l pH : 3.29 ta : 6.3 g/l va : 0.65 g/l so2 : 112 mg/l fso2 : 32 mg/l

type : Red **style :** Dry

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

2013 Michelangelo International Wine Awards - Silver

in the vineyard : The Pinot Noir vineyard is still very young and was planted in two stages, the first in 2007 and the balance in 2009. This vineyard is situated in an extremely cool micro climate, deep in the Klaarvoogds valley on a south facing slope.

about the harvest: The grapes are picked at optimum ripeness at approximately 24 °Balling (Brix).

in the cellar : After destemming and slight crushing the mash was cold soaked for three days before fermentation. During fermentation the temperature was regulated between 25 - 28°C and the cap regularly wetted by the traditional method of pushing the skins down into the must manually every two-three hours. It took about five days to ferment dry and was then left on the skins for another two days before racking and slight pressing. After malolactic fermentation started the wine was transferred to 300 liter French oak barrels, 10% new and the balance second fill, where it was left to mature for 12 months.

