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Haute Cabrière Pinot Noir 2009

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

Enjoy with beef, lamb, fine African venison and game fish, like yellowtail. Pinot Noir should be served at 16° C, when the wine tastes at its best.



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 **size :** 0 **closure :** Cork

ageing : Perfect now but would mature gracefully over the next 5 - 7 years.

in the vineyard :

in the cellar : CELLARMASTER'S REFLECTIONS
With its tiny berries and thin skins, Pinot Noir reflects its terroir and records the vintage more

accurately than any other cultivar. This wine was matured in barrels of French Oak from Troncais and Allier for 10 months. 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"!