

## Hamilton Russell Vineyards Pinot Noir 2010

Our low-vigour, stony, clay-rich soil, cool maritime mesoclimate, naturally tiny yields of under 35 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 savoury “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 :** Hemel-en-Aarde Valley

**analysis :** alc : 13.7 % vol   rs : 3.19 g/l   pH : 3.4   ta : 6.0 g/l

**type :** Red   **style :** Dry   **body :** Full   **taste :** Mineral   **wooded**

**pack :** Bottle   **closure :** Cork

**in the vineyard :** The average of the maximum temperatures for the season - December, January, February, March was almost exactly equal to our long term average of 25 Centigrade, making 2010 essentially the same as 2009 and cooler than 2005 and 2003. Higher than average rainfall through winter and up to veraison, followed by lower than average rainfall until the end of harvest, contributed to easy, extremely healthy ripening.

**about the harvest:** 2010 was a short, logistically challenging harvest (due to simultaneous ripening) with low yields, wonderfully high natural acidity and dense, complex, concentrated fruit flavours. Like 2009, another excellent vintage.

**in the cellar :** Barrel Maturation 100%

Barrel Ageing 10 months

Malolactic 100%

Wooding 100% 228 litre French Oak Barrels

Yield 4.68 tons/ha, 31.8 hl/ha

Production 5324 x 12 cases

