

## Elgin Vintners Pinot Noir 2011

Brooding deep ruby paling towards the rim with aromas of confected red berry fruits, a touch of truffle and fine dry herbal notes (thyme). Good purity on the palate entry and typically well ripened tannins lend a perceived sweetness to an otherwise savoury, spicy mid-palate with refreshing acidity balancing a persistent, generous and smooth finish.

This wine delivers on varietal terroir expression with an underlying complexity that brings sophistication to a Pinot and ticks all the boxes for versatile appreciation – with food or simply enjoyed by the glass.

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

**winery :** Elgin Vintners

**winemaker :** Kevin Grant and Gavin Patterson

**wine of origin :** Elgin

**analysis :** alc : 14.00 % vol   rs : 2.7 g/l   pH : 3.77   ta : 5.6 g/l

**type :** Red   **style :** Dry   **taste :** Fruity   **wooded**

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

Silver Medal - International Wine and Spirit Competition 2013

Bronze Medal - Old Mutual Trophy Wine Show 2013

Bronze Medal - Decanter 2013

Bronze Medal - International Wine Challenge 2013

**ageing :** Whilst this Pinot Noir drinks exceptionally well now, it will also benefit from a few years in the bottle.

**in the vineyard :** Within the Elgin Valley Biosphere six growers have jointly formed Elgin Vintners. This allows the members to access outstanding quality grapes from a variety of sites within their ranks. Each of the selected vineyards contributes something unique to the final product.

The 2011 Elgin Vintners Pinot Noir - Fourth edition, as the labelling suggests, is only the fourth time that we have released a Pinot Noir under its cultivar label. Our very first Pinot Noir was never felt to be 'serious' enough and therefore was marketed under the Easy Red label. We chose not to release our 2007 Vintage.

### Viticulture

These grapes were harvested at optimum physiological and perfect phenolic ripeness from the lovingly nurtured Pinot Noir vines on Elgin Orchards.

**about the harvest:** Harvest dates: 18th, 24th and 25th February 2010. This was two - three weeks earlier than 2009 vintage.

**in the cellar :** The grapes were destemmed and enjoyed a whole berry pre-ferment for four days. Then inoculated with Anchor Yeast strain WE372 and fermented in stainless steel tanks with regular pump overs for a period of 15 days. The wine was then gently pressed to 225 lit French oak barriques of which 30% were new wood and allowed 10 months maturation in oak. Malolactic inoculated and complete before winter remaining on the fine lees for the duration of the barrel maturation.

Bottling date: 2nd April 2012

Produced: 9246 litres / 2054 cases (6 x 750ml) produced.

