

## Winters Drift Pinot Noir 2012

Colour: Dark Ruby coloured.

Nose: Poignant oak and cherry aromas dominate the nose. Supporting aromas are predominately vegetative in nature and include forest floor, rhubarb and mushroom.

Palate: On the palate the gentleness of the Pinot Noir grape comes to the fore.

Perfect for white meat and vegetable dishes.

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

**winery** : Winters Drift

**winemaker** : -

**wine of origin** : Elgin

**analysis** : alc : 13.5 % vol   rs : 2.4 g/l   pH : 3.5   ta : 5.5 g/l

**type** : Red   **style** : Dry   **wooded**

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

**ageing** : Will age splendidly over the next three to five years.

### in the vineyard : Viticulture

The Pinot Noir vineyards have a (cooler) south facing aspect, and are 310m above sea level. Planted with a vine spacing of 2.5m x 1.5m in deep red/yellow soils with high water retention capacity, but very well drained.

### Vineyard Information

Planted: 2007

Clone: PN115A

Rootstock: R110

### about the harvest: Grape Analysis

Sugar: 23.5°B

pH: 3.55

Total Acidity: 5.04 g/?

**in the cellar** : 30% whole bunch and 70% destemmed. No cold soak took place. Grapes and must was not inoculated with selected wine yeasts and fermentation was left to start naturally. Malolactic fermentation took place in 300 litre French oak barrels. The wine was not racked before bottling and did not go through any filtrations prior to bottling.

