

Shannon Rockview Ridge Pinot Noir 2012

This wine expresses a range of flavours from vibrant cherry, raspberry, black currants, to liquorice and cinnamon.

variety : Pinot Noir | 100% Pinot Noir

winery : Shannon Vineyards & Wines

winemaker : _

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.57 ta : 6.1 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Considerable emphasis is placed on vineyard site selection and identification, within the variations of three basic components of the soil: clay, sand, and stone. Each parcel is vinified and matured separately to enhance its individuality, before combining in the final blend. We respect the balance of power and elegance delivered in the expression of a darker berried fruit flavour spectrum by the use of 45% of PN 667 & 777 clones in the final blend of our Shannon "Rockview Ridge" Pinot Noir 2009.

Clones planted : PN 113, 114, 115, 667 and 777 (12 vineyard blocks)

Rootstock : Richter 110 and 101-14

Soil types : From heavy "na-bank (Afrikaans) clays and iron enriched Bokkeveld shales to silica quartz encrusted Table Mountain Sandstones.

Aspect of vineyards : South, South East and east facing slopes.

Ha planted : 6 ha

Planting distance : 2.2m x 1m & 2.2m x 1.2m

Vines per hectare : 3787 to 4545 vines

Trellis system : Vertical shoot positioning -5-wire Hedge system.

Irrigation : Combination of drip & micro irrigation.

Average Production : 3-4 tons per hectare (19-26 hl/ha).

Temperature : average growing season temperature of a cool 17,5°C.

Rainfall : Summers are dry with abundant rainfall, mostly in the winter months.

about the harvest: The Pinot Noir bunches are chilled to 3°C before being sorted on a conveyor and de-stemmed.

in the cellar : Berries are then hand sorted, before cold maceration ensues for 3 to 6 days at 8°C. Slower fermenting cultured yeasts are used for some of the fermentations while ± 45% of the blend is naturally/wild fermented. Fermentation temperatures vary between 26 - 30°C, depending on the nature of the sites. After pressing, the wine is racked and left to complete its malolactic fermentation and maturation in oak barriques.

100% matured in barriques (228L) for a longer than normal 16 months for better integration using a blend of 3 Burgundian cooperages. The oak used is of a tighter grain and medium toasted. New oak - 30%, 2nd fill - 40%, 3rd fill - 20% and 4th fill 10%. Production: 10 barrels.

