

Pepin Condé Elgin Pinot Noir 2012

This wine has the classic strawberry and cherry fruit you expect from a pinot with a touch of peppery "Asian" spice that is typical of Elgin. A medium-bodied feminine style with a bright acidity and fine polished tannins.

variety : Pinot Noir | 100% Pinot Noir

winery : Stark-Conde Wines

winemaker : José Conde

wine of origin : Elgin

analysis : alc : 14.0 % vol rs : 1.9 g/l ta : 5.9 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Clone: mix of Dijon clones

Rootstock: Richter 110

Fruit source: Elgin

Trellis: Scott-Henry

Irrigation: supplemental drip irrigation

Vineyard elevation: 230m

Slope: South-Westerly

The grapes for this wine are from a small block in Elgin. It is a beautiful site on well-drained, granite soils. The vineyard was planted to a mix of Dijon clones.

about the harvest: All of the grapes were hand picked into small lug boxes.

Yield: 8 tons/hectare

Degrees Balling at harvest: 23.5° - 24.0°

Age of vines: 10 years

in the cellar : All of the grapes were cooled overnight before being carefully sorted and then crushed into small open tanks. The must was then cold-soaked for two days. About 5% of the wine was whole bunch fermented. Hand punch-downs were done throughout. After primary fermentation, the wine was basket-pressed and then racked to barrel for the malo-lactic fermentation and subsequent barrel maturation. Only French oak was used, primarily 2nd and 3rd and 4th-fill and a touch (about 10%) of new oak. After 10 months maturation, the wine was bottled with a light filtration.

Total production: 16 250 bottles

