

Pepin Condé Rowey Vineyards Pinot Noir 2012

Pretty nose of cherry and strawberry fruit with notes of cedar spice. Rich elegant palate with very fine tannins and good length. Should reward proper cellaring.

variety : Pinot Noir | 100% Pinot Noir

winery : Stark-Conde Wines

winemaker : José Conde

wine of origin : Elgin

analysis : alc : 14.0 % vol rs : 2.1 g/l ta : 5.7 g/l

type : Red **style :** Dry **taste :** Fragrant

pack : Bottle **closure :** Cork

ageing : Should reward proper cellaring.

in the vineyard :

Clone: mix of Dijon clones

Rootstock: Richter 110

Yield: 2.5 tons/hectare

Age of vines: 10 years

Trellis: 3-wire Perold

Irrigation: supplemental drip irrigation

Vineyard elevation: 230m

The grapes for this wine are from a unique vineyard block located on the Rowey farm in Elgin. This small block of vines, less than a hectare, sits on a very exposed hill that gets its fair share of the Southeasterly winds. The vines are small with low vigour and small leaves and produce very compact, tight bunches of intense fruit.

about the harvest:

°B at harvest: 23.5-24.5°

All of the grapes were hand picked into small lug boxes

in the cellar :

After picking, the grapes were then cooled overnight before being carefully sorted and then crushed into small open tanks. The must was then cold-soaked for two days before the start of fermentation. A small part (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, about 30% new and the balance 2nd and 3rd fill. After 11 months maturation, the wine was bottled with a light filtration.

Total production: 3180 bottles

