

## Haute Cabrière Pinot Noir 2010

The 2010 vintage yielded a small crop, revealing itself with a lovely intensity - yet, clearly showcasing the elegant Haute Cabrière style, with great harmony of discrete fruit and a long aftertaste.

Enjoy with oysters, game fish like yellowtail, rare beef, lamb and fine African venison. Pinot Noir should be served slightly chilled at 16°C.

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

**winery :** Haute Cabrière

**winemaker :** Achim von Arnim

**wine of origin :** Franschhoek

**analysis :** alc : 14.0 % vol

**type :** Red **style :** Dry **body :** Full **wooded**

**pack :** Bottle **size :** 0 **closure :** Cork

**ageing :** If stored correctly, this Pinot Noir can evolve beautifully for another 5 - 7 years.

Pinot Noir is a noble cultivar with small berries and thin skins. It is a "red white wine" - elegant delicate, feminine - that has the ability to express the terroir and record the vintage more accurately than any other cultivar.

**in the cellar :** Our 2010 Pinot Noir was matured in French Oak barrels for 10 months, bearing in mind the wise words of an old Burgundian Vintner "...wood should be like a theatre platform for her to perform on; not a curtain that would hide the play"!

