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Haute Cabrière Pinot Noir 2011

The 2011 vintage yielded a small crop, revealing itself with a lovely intensity - yet, clearly showcasing the elegant Haute Cabriere 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 **rs :** 1.7 g/l **pH :** 3.4 **ta :** 5.2 g/l
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 2011 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”!

