

## Haute Cabrière Pinot Noir 2011

The 2011 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   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”!



### Haute Cabrière

Franschhoek

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[www.cabriere.co.za](http://www.cabriere.co.za)