

Pepin Condé Elgin Pinot Noir 2013

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. Very pretty mouthfeel with fine polished tannins. From the beginning our goal has been to produce an elegant style of Pinot, not a big, heavy, oaky-dominated style - a more feminine style, with all the positives of that connotation. The 2013 was an excellent vintage with good ripeness coupled with excellent natural acidity.

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 : 5.2 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Clone: mix of Dijon clones

Rootstock: Richter 110

Age of vines: 11 years

Fruit source: Elgin

Trellis: Scott-Henry

Irrigation: supplemental drip irrigation

Vineyard elevation: 230m

Slope: South-Westerly

The grapes for this wine are from three small blocks from one farm in Elgin. It is a beautiful site on well-drained, granite and shale 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: 7 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