

## Pepin Condé Rowey Vineyards Pinot Noir 2013

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** : 14.09 % vol **rs** : 2.1 g/l **ta** : 5.5 g/l  
**type** : Red **style** : Dry **taste** : Fragrant  
**pack** : Bottle **size** : 750ml **closure** : Cork

**ageing** : Should reward proper cellaring.

### in the vineyard :

Clone: mix of Dijon clones  
Rootstock: Richter 110  
Age of vines: 11 years  
Trellis: 3-wire Perold  
Irrigation: supplemental drip irrigation  
Vineyard elevation: 230m  
Slope: South-Westerly

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°  
Yield: 4t/ha

All of the grapes were hand picked into small lug boxes

**in the cellar** : All of the grapes were hand picked into small lug boxes and then cooled overnight before being carefully sorted and then crushed into small open tanks. The must was then cold-soaked for two days. One third of the wine was fermented using its natural yeasts and 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: 1680 bottles

