

Altydgedacht Pinot Noir 2013

2013 is the maiden vintage of this classic Burgundian varietal on Altydgedacht. Good colour intensity for this famously light-coloured varietal. The nose of the wine is driven by red fruit and hints of oak, rounded off by an elegant and juicy tannin structure, typical of the Durbanville area.

variety : Pinot Noir | 100% Pinot Noir

winery :

winemaker : Etienne Louw

wine of origin : Durbanville

analysis : alc : 14.06 % vol rs : 2.0 g/l pH : 3.62 ta : 5.5 g/l so2 : 99 mg/l

type : Red

pack : 0 **size :** 0 **closure :** 0

Silver Medal at Veritas 2014

in the vineyard : The grapes were sourced from a 5 year-old vineyard, yielding 10 tons/ha. Dry-land vineyards with Hutton / Clovelly soils, on a south-facing slope. The vineyards are hedge-trellised and spur-pruned. Intensive canopy management is used to control vegetative growth. The aim is to obtain optimal sunlight penetration and aeration to prevent botrytis development.

about the harvest: The grapes were hand-picked, de-stalked and crushed into traditional open “kuipe”.

in the cellar : The crushed fruit was cold-soaked for 3 days prior to fermentation with yeast strain WE 372. The open fermentors were punched down every 4 hours, with one delestage (“rack and return”) performed during alcoholic fermentation. Fermentation lasted 9 days with a maximum temperature of 28° C. 2 days of post-fermentation maceration was allowed before pressing. The wine was sent in its entirety to barrels for malolactic fermentation. For barrel maturation, 100% French oak was used (10% new) with the balance made up of 2nd and 3rd fill barrels with inserts. The wine was matured for 14 months.

