

## Haute Cabriere Pinot Noir Reserve 2012

The 2012 vintage produced a crop of exceptional quality, resulting in an elegant wine with true varietal character. Dark fruit flavours are layered with juicy red fruit, soft tannins and complemented by well integrated acidity.

Enjoy with lamb, duck, tuna, rare beef and fine African venison. This Pinot Noir should be served slightly chilled at about 16° C.

**variety :** Pinot Noir | 100% Pinot Noir

**winery :** Haute Cabrière

**winemaker :** Takuan von Arnim

**wine of origin :** Franschhoek

**analysis :** alc : 13.5 % vol    rs : 2.3 g/l    pH : 3.0    ta : 6.5 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 2012 Pinot Noir Reserve was matured in French Oak barrels for 9 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”!

