

Elgin Vintners Pinot Noir 2012

Bright brick red paling towards the rim with aromas of confected red berry fruits, sour red cherries, a touch of truffle and fine dry herbal notes (thyme). Good purity on the palate entry and typically well ripened tannins lend a perceived sweetness to an otherwise savoury, spicy mid-palate with refreshing acidity balancing a persistent, generous and smooth finish.

This wine delivers on varietal terroir expression with an underlying complexity that brings sophistication to a Pinot and ticks all the boxes for versatile appreciation – with food or simply enjoyed by the glass. Whilst exceedingly satisfying to drink at present, the Elgin Vintners 2012 Pinot Noir displays all the potential to develop into a truly astounding Pinot Noir.

variety : Pinot Noir | 100% Pinot Noir

winery : Elgin Vintners

winemaker : Kevin Grant and Gavin Patterson

wine of origin : Elgin

analysis : alc : 14.24 % vol rs : 2.0 g/l pH : 3.41 ta : 6.0 g/l

type : Red **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Cork

InternationalTrophy - Decanter 2015 Awards
Silver Medal - International Wine and Spirit Competition 2013
Bronze Medal - Old Mutual Trophy Wine Show 2013
Bronze Medal - Decanter 2013
Bronze Medal - International Wine Challenge 2013

ageing : Whilst this Pinot Noir drinks exceptionally well now, it will also benefit from a few years in the bottle.

Within the Elgin Valley Biosphere six growers have jointly formed Elgin Vintners. This allows the members to access outstanding quality grapes from a variety of sites within their ranks. Each of the selected vineyards contributes something unique to the final product.

The 2012 Elgin Vintners Pinot Noir – Sixth edition, as the labelling suggests, is sixth time that we have released a Pinot Noir under its cultivar label.

in the vineyard : The Pinot Noir grapes were sourced from three different sites within Elgin. Elgin Orchards – 65%, Eikenhof - 15% and Wallovale Vineyards - 20%. Comprising - 74% Clone PN115 : 26% Clone PN777.

about the harvest: The grapes were destemmed to respective fermenters and enjoyed a whole berry pre-ferment maceration for four days.

in the cellar :

The must was inoculated with Anchor Yeast strain WE372 and fermented in both open fermenters with punch downs and closed steel red tanks with regular pump overs for a period of 15 days until dry. The wine was then gently pressed to 225 lit French oak barriques of which 22% were new wood and allowed 9 months maturation in oak. Malolactic inoculated and complete before winter remaining on the fine lees for the duration of the barrel maturation.

Bottling date: 12 February 2013

