

Haute Cabriere Pinot Noir 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 **body :** Soft **wooded**

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

in the cellar : Pinot Noir is a noble cultivar with small berries and thin skins. It is elegant delicate, feminine - that has the ability to express the terroir and record the vintage more accurately than any other cultivar. 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!"

