

## Boschendal Elgin Pinot Noir 2013

Translucent ruby with a youthful strawberry edge. A vivid flourish of raspberry, cranberry and red cherry aromas with discreet roast nuts on the nose makes way to a delicate entry, blossoming in poised concentration of wild berry fruit flavours and oak spice gaining complexity and richness through to a long, finely textured finish.

A wine that blossoms on decanting just before serving. Perfectly suited for glazed duck breast and Chinese spiced pork chops.

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

**winery :** Boschendal Estate

**winemaker :** Bertho van der Westhuizen

**wine of origin :** Elgin

**analysis :** alc : 13.5 % vol    rs : 3.5 g/l    pH : 3.5    ta : 5.9 g/l

**type :** Red    **style :** Dry    **wooded**

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

**ageing :** An intricately structured wine that is drinking well already, yet promises greater integration and intrigue for up to 10 years from vintage.

Boschendal Elgin Pinot Noir is singular in its expression of the pristine geographical nuances and the unique character typical of its cool climate vineyard origins.

**in the vineyard :** This Pinot Noir comes from vineyard sites in the Elgin Valley that are fastidiously managed to achieve classic varietal character in harmony with the inherent terroir. Soil types are variable including heavy red clays, Table Mountain Sandstone, Bokkeveld shale, Tukulu and Silica Quartz with underlying Caoline clay.

**about the harvest:** 2013 was characterised a long slow ripening period and produced outstanding quality Pinot Noir with balanced ripeness showing good colour and flavour concentration. Yields average 4 - 6 tons per hectare and were handpicked with bunch sorting in the vineyards during mid to end February in small batches to retain fruit quality and integrity.

**in the cellar :** Berry sorting on arrival at the cellar ensures only quality grapes are crushed and left to soak on the skins. 50% was allowed to undergo wild yeast fermentation and the rest was inoculated with gentle punch-downs by hand before 12 months barrel maturation in 25% first fill, 35% second fill, 15% third fill and 25% 4th fill French oak.



### Boschendal Estate

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