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Muratie George Paul Canitz Pinot Noir 2012

Heady combination of liquorice, aniseed, black and red berries on the nose, all underpinned by hints of truffle, exotic mushrooms and spice. Smooth, velvety entry opens into an elegant mouthful of fruits – preserved raspberries and cherries – surrounded by oak-induced spice flavours of grated cloves and sandalwood. A fresh lively acidity provides balance to the supply and juicy tannins and the finish is lengthy, changing from fruit through to satisfying truffles and earthiness.

A rich and warming wine, best enjoyed with game meats or a robust mushroom risotto.



variety : Pinot Noir | 100% Pinot Noir
winery : Muratie Wine Estate
winemaker : Francois Conradie
wine of origin : Western Cape
analysis : **alc :** 13.88 % vol **rs :** 2.6 g/l **pH :** 3.58 **ta :** 5.8 g/l
type : Red
pack : Bottle **size :** 0 **closure :** Cork

2013 Veritas Wine Awards - Silver
2013 International Wine and Spirit Competition - Silver: Outstanding

in the vineyard :
In 1927 Muratie was the first estate to plant Pinot Noir. The owner of the farm, George Paul Canitz, and Professor Perold experimented with Pinot Noir on Muratie. Hence George Paul Canitz's famous quote: "Muratie Burgundy is a tonic" and "Muratie Burgundy is bottled sunshine, it gladdens the heart and loosens the tongue!"

The Pinot Noir vines are planted at 300m above sea level on North West facing slopes. The Table Mountain sandstone soil is rich in its moisture retaining potential, hence the dryland vineyards. The vines are a combination of 113, 115 and 777 clones, grafted on Richter 99 and 110 rootstock. The vine's age varies from 9 to 19 years. Perold trellising system is being used.

in the cellar : The grapes were hand sorted, destalked and crushed before being pumped into classic open fermenters. The grapes were cold soaked for a day and manual plunging and pumpovers were done at the required intervals. After fermentation, the skins were gently pressed. The wine was put into 500l French Oak barrels. Here it underwent malolactic fermentation. The wine spent 18 months maturing in French Oak before being bottled

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