

Cederberg Longavi Pinot Noir 2014

Crafted from premium selected vineyard parcels in the Valley of Leyda. A true expression of coolclimate terroir Pinot Noir. A wine showing bright red fruit of cherries and raspberries on nose with elegant oak coming to the fore. A medium-bodied wine with elegant tannins and a lingering aftertaste of cherries.

variety: Pinot Noir | 100% Pinot Noir

winery: Cederberg Cellar

winemaker: David Nieuwoudt & Julio Bouchon

wine of origin :

analysis: alc:13.6 % vol rs:2.77 g/l pH:3.42 ta:5.23 g/l

type: Red wooded

pack: Bottle size: 750ml closure: Cork

ageing: 6 - 8 years after release

This wine is a collaboration between Chilean producer Julio Bouchon and South African winemaker David Nieuwoudt. Longaví, meaning 'snake's head', draws on the spirit and legends of two continents. The vine wreath denoting the ouroboros, an ancient African symbol, represents nature's eternal cycle of renewal. The sacred condor soaring high above the Andes - man's messenger to the gods - represents the winemaker's freedom and search for perfection. Longaví wines will certainly please both man and the gods!

in the vineyard: Soil types: Clay and loam over a granite base

Origin of vines: Leyda valley Trellised:Perold system Irrigation:Supplementary

about the harvest: Harvest date: 21 March 2014

Degree balling at harvest: Early morning hand harvested at 23.3° B

Yield per hectare: 6.5 ton/ha

in the cellar: Vinification: Cold maceration for 5 days at 8°C, short pump overs and

soft punch down during fermentation. Fermentation: With selected yeast strain

Aging: 12 month in 228 ℓ French oak. 30% 1st fill, 30% 2nd fill, 20% 3rd fill, 20% 4th fill

oak barrels used

LONGAVÍ DE LOS ANDES CHILE PINOT NOIR

Cederberg Cellar West Coast

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