

Elgin Vintners Pinot Noir 2016

Clear, bright garnet in colour with plush aromas of red cherries, strawberries, some fine herbal notes and a hint of tobacco on the nose. Fruit forward, generous red cherries and a touch of meatiness follows on the palate. This wine reveals a complex and well-rounded mouthfeel with a persistent, lingering and smooth finish. The judicious use of 22% new oak respects the balance between fruit and tannin. The wine is both complex and sophisticated and ticks all the boxes for versatile appreciation – enjoy with food or serve by the glass. We recommend that this Pinot Noir is served slightly chilled for maximum appreciation

variety : Pinot Noir | 100% Pinot Noir

winery : Elgin Vintners

winemaker : Marinda Kruger-Claassen

wine of origin : Elgin

analysis : alc : 14.19 % vol rs : 3.0 g/l pH : 3.28 ta : 6.5 g/l

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

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

Elgin Vintners Pinot Noir

SAWi Platinum Award achieving a score of 95+

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.

in the vineyard :

This is a cool area, situated 12-20 km from the sea, with mean February (ripening stage) temperatures of 19-20°C. Soils are predominantly ferruginous (iron rich) gravel on highly weathered, soft Bokkeveld Group shale, situated at 200 - 300 m altitude and surrounded by Table Mountain sandstone mountains at heights of about 500 - 1000m, sheltering the area from the often extremely strong south-easterly winds in summer.

Our vineyards planted with 3 different clones comprising - 60% Clone PN115; 32% Clone PN777; 8% Clone PN113

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 grapes were destemmed to respective fermenters and enjoyed a whole berry pre-ferment maceration for four days. The must was inoculated with Anchor Yeast strain WE372 and fermented in both open fermenters with punch downs and closed steel tanks with regular pump overs for a period of 18 days until dry. The wine was then gently pressed to 225 lit French oak barriques of which 22% were new wood and allowed 10 months maturation in oak. Malolactic inoculated and complete before winter remaining on the fine lees for the duration of the barrel maturation.

