

Domaine Josephine Pinot Noir 2013

Our 2013 vintage brings us a concentrated and powerful Pinot noir. On the nose, perfumed dark red fruits combine with earthy, cinnamon tones and a delicate smokiness from maturation in small French oak barrels. In the mouth, the wine is generous and full, showing bright red fruits and sleek tannins. This is a finessed expression of Pinot noir.

variety : Pinot Noir | 100% Pinot Noir

winery : Domaine des Dieux

winemaker : Sharon Parnell

wine of origin : Overberg

analysis : alc : 14 % vol rs : 2.8 g/l pH : 3.59 ta : 5.2 g/l

type : Red **taste :** Fruity

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

in the vineyard : Pinot noir is the Holy Grail for winemakers all over the world. It requires exceptional care in the vineyard to yield grapes that can produce some of the world's finest wines. Attention to detail in the vineyard and Hemel-en-Aarde's ideal ripening conditions allow us to pick Pinot noir at its peak potential. Pinot noir is notoriously unforgiving of being left in the vineyard too long, and we watch it nearly every day during the harvest period in order to pick it when it shows the right combination of ripe fruit flavours, tannins and freshness that will sustain the wine in its later life.

in the cellar : Traditional methods and a considered lack of intervention allows the Pinot to express itself in the cellar. Short periods of pumping over without air help to keep the fermenting wine in contact with the skins in the tank. The wine will stay on the tank for 6-8 weeks to ensure that all the potential in the skins is extracted. It is then pressed off to small French oak vats, 28% of which are new, where it undergoes natural malolactic fermentation. 9 months later it emerges from barrel to be bottled.

