

Haute Cabrière Unwooded Pinot Noir 2017

The Pinot Noir Unwooded was designed to be fresh and vibrant, the perfect companion for a light lunch. On the nose it has a bouquet of ripe strawberries and cherries, followed by an enticing mix of blueberries and a slight hint of mocha and cigar box, aiding to the light savoury finish.

Pairs well with cured duck breast, dishes with tomatoes, like pastas, as well as any dish with a vinaigrette, especially raspberry vinaigrette.
Serve chilled at 14°C.

variety : Pinot Noir | 100% Pinot Noir

winery : Haute Cabrière

winemaker : Takuan von Arnim

wine of origin : Franschhoek

analysis : **alc** : 12.5 % vol **rs** : 1.8 g/l **pH** : 3.6 **ta** : 5.5 g/l

type : Red **body** : Full

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

ageing : The 2017 Pinot Noir Unwooded is elegant in colour with a rich and full mouthfeel. The wine will gain complexity as it matures in the bottle, and will be at its peak in 12 - 18 months.

The Pinot Noir cultivar has small berries and thin skins from which a ruby-red wine evolves without a dense colour or rough tannins. In fact, Pinot Noir can be described as a "red white wine", so our approach to Pinot Noir has always been to preserve the elegance unique to this noble cultivar.

in the vineyard : The grapes used for our Pinot Noir Unwooded are specifically chosen to have a low tannin structure and an abundance of flavour on the nose and palate. We tend to use younger vineyards, between 3 to 8 years of age, growing in sandy soil, or soil with a high sandstone content.

about the harvest : The 2017 vintage was an early one, with the grapes harvested on 2 February 2017. The sugar was at 21.5° balling. The grapes were hand harvested early in the morning to ensure cooler temperatures and immediately destemmed and placed, with skins on, into red wine fermenters.

in the cellar : A 4 day pre-fermentation cold soak was done to stop fermentation from occurring, but allowing colour and flavours to be extracted. The fermentation was between 18°C and 22°C, and lasted about ten days. During fermentation gentle pump-overs took place, ensuring homogenous fermentation, as well as aerating of the yeast and wetting of the grape skins that rose to the surface. Just before fermentation was complete, the fermenting juice was drained off the skins and fermentation was completed in a stainless steel tank. From there it was blended, stabilized, filtered and bottled.

