

Haute Cabrière Pinot Noir Reserve 2015

Expect forest floor and red berries on the nose, typical to the Pinot Noir varietal. In addition to that, one can also expect fine hints of truffle on the nose and palate, complimented by notes of tobacco, cedar and spice. Matured for nine months in 228L Burgundy Oak Barrels.

Enjoy with lamb, duck, tuna, rare beef and fine African venison. This Pinot Noir should be served slightly chilled at about 16°C.

variety : Pinot Noir | 100% Pinot Noir

winery : Haute Cabrière

winemaker : Takuan von Arnim

wine of origin : Franschhoek

analysis : alc : 14.0 % vol rs : 1.53 g/l pH : 3.4 ta : 5.4 g/l

type : Red **style** : Dry **body** : Soft **wooded**

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

ageing : Serve slightly chilled at 16 degree Celsius. This wine pairs well with rare meat dishes like steak tartare, as well as venison dishes like Springbok lion.

At Haute Cabriere the von Arnim family believes that oak should only support and not overpower this delicate varietal.

in the vineyard : A noble cultivar with typical small berries, Pinot Noir expresses and records vintage very accurately. This wine was produced from exceptional blocks planted on the Franschhoek property.

