

Ridgелands Pinot Noir 2013

This Pinot Noir has been nurtured from start to finish. Meticulously managed vineyards, hand sorted grapes and gentle cellar practices have resulted in a wine that displays beautifully defined red berry fruits, and intriguing hint of orange peel on the nose and a rounded structure imparted by the subtle use of French oak. This elegant wine displays harmony between fruit and tannin and ends with a satisfying lingering finish. Whilst this Pinot Noir drinks exceptionally well now, it will also benefit from a few years in the bottle.

variety : Pinot Noir | 100% Pinot Noir

winery : Elgin Vintners

winemaker : Marinda Kruger-Claassen

wine of origin : Elgin

analysis : alc : 12.75 % vol rs : 2.5 g/l pH : 3.43 ta : 5.6 g/l

type : Red

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

Our Ridgелands range of wines are domain and vineyard specific. Carefully selected to express a true sense of place.

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.

in the cellar :

Delivered in 18 kg lug boxes at 16° C, these Pinot Noir grapes were hand sorted. A 3 day cold soak followed with 30kg of dry ice added per day. Gentle hand plunging using wooden hand plungers ensured optimum colour extraction. Burgundy Selection Red Yeast 212 was added and allowed to ferment for 18 days at 22° to 25°C. The grapes were then gently pressed and added to traditional Burgundian 228 little oak barrels (one third new wood) where the wine spent 11 months prior to filtering and bottling.

