

Chamonix Pinot Noir Reserve 2016

The Chamonix Pinot Noir Reserve shows a ruby red colour, with notes of cherry, wild red berries, crushed black pepper and violets on the nose. Although firm in structure and intense in flavour, textures are mellow and round, expanding with time to extraordinary opulence and length on the palate

variety : Pinot Noir | 100% Pinot Noir

winery : Chamonix Estate

winemaker : Neil Bruwer

wine of origin : Franschhoek

analysis : alc : 13.49 % vol rs : 2.8 g/l pH : 3.45 ta : 6.2 g/l so2 : 100 mg/l

type : Red **style :** Dry **body :** Medium **taste :** Mineral **wooded**

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

ageing : It should reach its prime in 5 to 8 years after release

in the cellar : Grapes are destemmed, but not crushed, and the must naturally fermented in wooden and concrete vats with spontaneous yeast for no more than 16 days on the skins, with frequent punch downs of the cap. Malolactic fermentation occurs naturally and the wine is matured for 16 months in French barriques, with approximately 60% new oak.



Chamonix Estate

Franschhoek

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www.chamonix.co.za