

Old Road Wine Co. Elgin Pinot Noir

This wine mesmerises with layered red fruit like strawberry and cherry, wildflowers, spice, an earthy minerality and long, succulent finish.

Enjoy this smooth, refreshing red on its own, slightly chilled, or with a variety of dishes such as seared tuna, roast chicken or pork, mushroom risotto as well as fruit-infused salads and desserts.

variety : Pinot Noir | 100% Pinot Noir

winery : Old Road Wine Co.

winemaker : .

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 3.5 g/l pH : 3.5 ta : 5.9 g/l

type : Red

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

ageing : It is drinking well already yet promises greater integration and intrigue for up to 10 years from vintage.

At Old Road Wine Co. we produce wines that pay homage to our winelands' heritage of prized old vines and fascinating, unique stories. Pinot Noir, also known as the heartbreak grape, has kept growers and winemakers spellbound for ages, demanding skill, fervour and devotion from those brave enough to pursue it. But in the cool, misty valley of Elgin, it has found a place to thrive. The Old Road Wine Co. Elgin Pinot Noir delivers exceptional freshness, purity and intensity.

in the vineyard : Pinot Noir is known as the heartbreak grape for good reason. Difficult to cultivate, it has kept growers and winemakers spellbound for ages, demanding all their skill, sweat and devotion. But in the cool, misty valley of Elgin, Pinot Noir has found a place to thrive. Here low temperatures and slow growth help the vines to deliver exceptional freshness, purity and intensity. The vineyards are managed for ultra-premium quality, which includes applying crop thinning, bunch sorting and harvesting grapes at full ripeness during the coolest time of day.

in the cellar : Berry sorting is performed upon arrival at the cellar to ensure that only the finest quality grapes are vinified. A cold maceration follows where the grapes are left to soak on the skins for two days for good colour and flavour extraction. Wild fermentation is then allowed to ensue, with a selected Pinot Noir yeast strain added later to complete alcoholic fermentation. With the fermentation complete, the free run juice is allowed to drain naturally overnight - no mechanical pressing takes place. From here the wine is transferred to selected French oak barrels for malolactic fermentation. After 12 months maturation, the wine is blended using components from the different barrels.

