

## Boschendal Elgin Pinot Noir 2020

An intricately structured wine with a delicate entry, blossoming into a poised concentration of wild berry flavours and oak spice. Gains complexity and richness before ending with a long, finely textured finish.

**variety :** Pinot Noir | 100% Pinot Noir

**winery :** Boschendal Estate

**winemaker :** Jacques Viljoen

**wine of origin :** Elgin

**analysis :** alc : 14 % vol    rs : 2.2 g/l    pH : 3.4    ta : 5.7 g/l

**type :** Red    **style :** Dry    **body :** Full    **taste :** Fruity    **wooded**

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

2023 IWSC - Bronze

**ageing :** Drinking well already, yet promises greater integration and intrigue for up to 10 years from vintage.

Boschendal Elgin Pinot Noir is singular in its expression of the pristine geographical nuances and unique character typical of its cool climate vineyard origins.

**in the vineyard :** This Pinot Noir comes from one of the highest planted vineyard sites in the Elgin valley that is fastidiously managed to achieve classic varietal character in harmony with the inherent terroir. Variable soil types include heavy red clays, Table Mountain sandstone, Bokkeveld shale, Tukulu and Silica quartz with underlying Caoline clay.

The cooler climate ensured a long, slow ripening period to produce outstanding quality Pinot Noir with balanced ripeness showing good colour and flavour concentration. Yields averaged four to six tons per hectare, and were handpicked in small batches to retain fruit quality and integrity. Bunch sorting was done in the vineyard.

**in the cellar :** Berry sorting on arrival at the cellar ensured that only quality grapes were crushed and left to cold soak on the skins for two days. Wild yeast fermentation was allowed to start. A selected Pinot Noir yeast strain was inoculated to complete the alcoholic fermentation that took place in small batches, including some in open-top 500-litre barrels. Gentle punchdowns were done by hand. Fermentation completed, the free-run juice was allowed to drain naturally overnight - no mechanical pressing was done at all. From here the wine was transferred to selected French oak barrels in which malolactic fermentation was completed. Barrel maturation was done for 12 months. For the final blend, a barrel selection was done: 15% first-fill, 30% second-fill, 40% third-fill and 15% fourth-fill French oak.



### Boschendal Estate

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