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The Drift There Are Still Mysteries Pinot Noir 2019

On the nose the wine is mesmerizingly complex - with notes of plum, cardamom, thyme, rhubarb, red cherry & cinnamon. Every time one takes a sniff a new nuance reveals itself. The palate is elegant and soft, but alive and fresh with lingering creamy tannin. Flavours of strawberry, chocolate, dried garden herbs, ripe nectarine, warm spices & a touch of vanilla.

Go Sophisticated – a Pinot with so many layers of flavour you find something different in every sip. Loves nuanced, layered flavours and mildly spiced food. Everything from oven-roasted game birds, like pheasant, to beef carpaccio, vitello tonnato and creamy prawn curry with cashews.

variety : Pinot Noir | 100% Pinot Noir
winery : Bruce Jack Wines
winemaker : Bruce Jack
wine of origin : Cape South Coast
analysis : **alc :** 12.5 % vol **rs :** 2.1 g/l **pH :** 3.3 **ta :** 6.4 g/l
type : Red
pack : Bottle **size :** 750ml **closure :** Cork



When I did my soil tests decades ago, I unearthed this little spur of soil - unlike any I'd ever seen in South Africa. Ancient, decomposed Table Mountain sandstone, mixed with weathered shale and red clay and interspersed with metamorphosed limestone. It looked perfect to grow powerful, yet elegant Pinot Noir. And so it has proved.

Our Drift Estate wines are all unmistakably mountain-born. The crunchiness of elegant red fruit tells you the grapes ripened at altitude. The concentration of aroma and flavour are the result of the wind. And with this Pinot, the crisp, tenacious finish is a cool-climate, mountain signature.

in the vineyard : Sourced from selected vinyards in Hemel-en-Aarde Valley, Elim & Overberg Highlands.

in the cellar : Picked at optimal phenological ripeness and processes cool at The Drift Estate; destemmed under CO2 to open top stainless steel fermenters; Cold soak at <12°C for 5 days with daily pump overs under CO2; warm up; natural fermentation without added yeast lasted 3 days with 3-4 x daily gentle punch downs; post fermentation maceration followed, pressed using a traditional basket press; Light rack to barrel after 24 hours settling. 15 months in oak. 3 rackings prior to course sheet filtration before bottling on 5 June 2020.

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