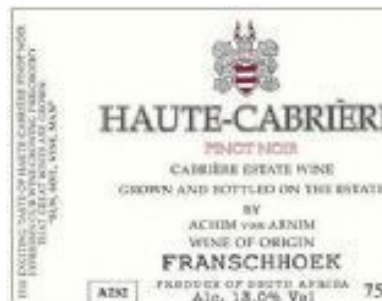


Haute Cabrière Pinot Noir 2001

Elegance is the prerogative as it allows the Pinot Noir to express the terroir and the vintage most accurately. Over-extracted tannins and too much colour disguise and camouflage these unique characteristics of the Pinot Noir cultivar. The 2001 is beautifully elegant. It dances with food, feminine and excitingly enticing, it is a red wine that enhances the flavours of game fish, intense enough to enjoy with rare red meat and venison, and to off-set flavourful yet delicate duck dishes.

The Burgundian cellars are underground and keep a temperature of 14°C all year round, Pinot Noir tastes best at a cool 16°C. This is how Burgundian vintners love presenting their best wines. Use an ice bucket for a few minutes to ensure that you enjoy the full potential of the Pinot Noir you have ordered. A votre santé!



variety : Pinot Noir | Pinot Noir

winery : Haute Cabrière

winemaker : Achim von Arnim

wine of origin : Coastal

analysis : alc : 13.55 % vol rs : 2.7 g/l ta : 5 g/l

type : Red

pack : Bottle **closure :** Cork

“The Burgundians treasure Pinot Noir as a red- white wine! This was the favourite comment of Carol Beaujeu, our Burgundian wine assistant during our maiden vintage, the Haute Cabrière Pinot Noir 1994, the first South African Pinot Noir to be granted 5 stars by John Platter.

in the cellar : The Tronçais oak flavours are well integrated after two years of maturation, forming a platform for the Pinot Noir to perform on, as well as contributing to a silky length of firm flavours, extending the taste experience. The 2001 vintage, although elegant, has great potential that will evolve over the next 10 years, due to its origin from 10 000 vines per hectare, in the Haute Cabrière Vineyard at the foot of the Franschhoek Pass. Situated just below the Haute Cabrière Cellar and Restaurant.