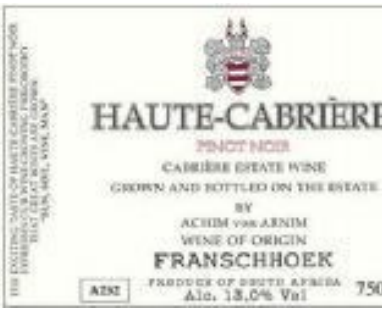
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Haute Cabrière Pinot Noir 2001



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 14Â°C all year round, Pinot Noir tastes best at a cool 16Â°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 santÃ©!

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

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

in the cellar : The TronÃ§ais 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 Cabriere Vineyard at the foot of the Franschhoek Pass. Situated just below the Haute CabriÃ¨re Cellar and Restaurant.