

Muratie Pinot Noir 2001

Low yielding vines produce a wine that combines the earthy flavour of Burgundy with the spicy fruit of the new world. Mature garnet colour. Rich berry fruit nose combined with earthy, forest floor aromas. Elegant and well-balanced, filling the mid-palate, well-integrated oak, long lasting linger. A wonderful food wine. Decant this wine one hour before serving.

variety : Pinot Noir | 100% Pinot Noir

winery : Muratie Wine Estate

winemaker : Mark Carmichael-Green

wine of origin : Simonsberg - Stellenbosch

analysis : alc : 14.73 % vol rs : 2.7 g/l pH : 3.71 ta : 4.8 g/l

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

pack : Bottle

In 1927 Muratie was the first estate in South-Africa to plant Pinot Noir. George Paul Canitz the owner and professor Perold experimented with Pinot Noir on Muratie. Hence George Paul Canitz's famous quote: "Muratie Burgundy is a tonic" and "Muratie Burgundy is bottled sunshine".

ageing : Enjoyable now, but the patient few will be doubly rewarded in 4 – 8 years time.

in the vineyard : The Pinot Noir vines are planted at 300m above sea level on North West facing slopes. The Table Mountain sandstone soil is rich in its moisture retaining potential, hence the drylands vineyards. The vines are a combination of 113 and 115 clones, grafted on Richter 110 and planted in 1991. Perold trellising system is being used.

about the harvest: The grapes were hand picked on the 6th of February 2001. The vines yielded 4 tons per hectare.

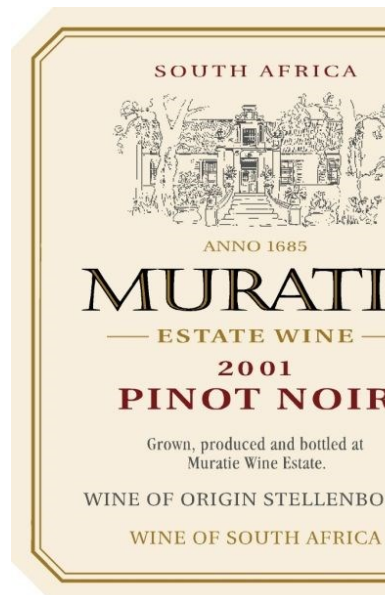
in the cellar : The grapes were crushed and destalked after close scrutiny at the sorting table. The wine was made in traditional Burgundian open fermenters, where manual pumpovers and plunging were done on a regular basis. Malolactic fermentation was done in French oak (25% new oak), after which it was aged for 12 months.

Muratie Wine Estate

Stellenbosch

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www.muratie.co.za



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