



STRANDVELD

VINEYARDS

VINTAGE

Winter and Spring 2013 and the Summer of 2014 were the wettest on record since 1905 with a recorded total of 879 mm from 01 August 2013 - 31 July 2014. November was extremely wet with 150mm rainfall. December was humid and January did not have the normal southeasterly winds but did have 100mm of rain. These conditions were not the typical Mediterranean climate normally experienced. Fortunately our stony gravel soils drain quickly and February and March were dry and cool so our grapes were still healthy. The resulting conditions produced fresh wines with a 1% lower than usual alcohol level.

GRAPE VARIETIES

100% Pinot Noir

AGE OF VINES

12 years

CLONES

PN 777A, PN 9, PN 459, PN 5D

VINIFICATION

After destemming the berries were cold soaked at 10°C for 5 days to extract colour and soft tannins. After inoculation with selected yeast strains, the wine was fermented at 23°C with pump overs three times daily. Once dry, the wine was raked and pressed, followed by 11 months barrel maturation in 300 litre French oak barrels.

WINE ANALYSIS

Alcohol 13.52%; Residual Sugar 3,3 g/litre; Total Acidity 5,38 g/litre; PH 3.49

TASTING NOTE

Layered wine with a vibrant ruby red colour and classic elegance. Exuberant cherry and strawberry notes with fragrant spiciness and distinctive savoury, earthy characters complimented by fine tannins and a long finish.

FIRST SIGHTING PINOT NOIR 2014