



VINTAGE

The winter of 2012 was one of the wettest and longest yet, with cool, frosty evenings and average temperatures around 11°C. Cool, moderate temperatures continued with a dry start at the onset of Spring. In October heavy rainfall (130mm recorded for the month) and strong winds broke the dry spell during the crucial stage of flowering. Despite the concerns that the strong winds would damage the 2013 crop, the vines recovered well. The summer months from November right through until January were dry with the highest temperatures peaking at 29°C.

GRAPE VARIETIES

100% Pinot Noir

AGE OF VINES

11 years

CLONES

PN 457, PN 777

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 racked and pressed followed by 11 months barrel maturation in 300 litre French oak barrels from Burgundian coopers (40% first-fill, the remainder second and third-fill).

BOTTLING DATE

4 February 2014

WINE ANALYSIS

Alcohol 14,37%; Residual Sugar 2,9 g/litre; Total Acidity 4,7 g/litre; PH 3.65

TASTING NOTE

Only seven barrels were specially selected which showed more depth and structure. The wine reveals red berry and sour cherry flavours with mineral earthy notes followed by a savoury richness

STRANDVELD PINOT NOIR 2013