



The wine is named after the very rare *Protea pudens* affectionately known as the “Skaamgesiggie” or Bashful Sugarbush because of its downward hanging flowers. This shy *Protea* is endemic to the Strandveld, it is endangered and is categorised as a red data species.

VINTAGE

The winter of 2015 was recorded as one of the wettest for the Strandveld region in decades; this is quite the opposite to the rest of the Western Cape which had a very hot, dry spell. Despite the wet, cool conditions in November we had a slightly bigger harvest than in 2015. Frequent black south-easter days in February caused some grey rot, but it was isolated and a small price to pay for cooler harvesting days. These conditions were also in stark contrast to the extreme heat and drought experienced throughout the province. The cooler harvest gave us ripe fruit at lower sugar and we find a beautiful balance between fruit flavor and acid in the 2016 wines.

GRAPE VARIETIES

100% Pinot Noir

VINIFICATION

Specially selected Pinot Noir grapes were harvested at 19°B. Whole bunches were loaded into the press and after 5 hours skin contact, gently pressed with a very moderate press cycle. The clear juice was cold fermented with a selected yeast strain. After fermentation the base wine was matured in older 500L oak barrels for 6 months. After maturation the wine was re-inoculated with yeast and a small amount of sugar (liquer de tirage) and bottled under crown cap for the second fermentation (prise de mousse). The wine was kept in bottle on its lees for 23 months before disgorging.

BOTTLING DATE

Disgorged on 14 August 2018.

WINE ANALYSIS

Alcohol 12%; Residual Sugar 5,9 g/litre; Total Acidity 6,4 g/litre; PH 3,21

TASTING NOTE

This delicate Cape Classique is made in the traditional method from Pinot Noir grapes and shows notes of strawberry, cherry and oyster shell and has a fine, lingering mousse which delights the palate.

STRANDVELD SKAAMGESIGGIE PINOT NOIR BRUT 2016