



VINTAGE

Pinot Noir - the real terroirist. Few other grape varieties will express its choice for a specific terroir to bring forth its true potential as clearly as Pinot Noir. The art is thus more to satisfy the need for the right choice of slope, soil type and climate, than the actual wine making.

After careful observation of the performance of our different clones on their different soil types over the past 10 years, we finally discovered that the vines growing on the lower slope in a deeper soil with red clay content showed more color and structure, with the promise to produce an exceptional full and rich wine with dark berry fruit notes.

GRAPE VARIETIES

100 % Pinot Noir

AGE OF VINES

12 years

CLONE

PN 777

VINIFICATION

Specially selected grapes were whole berry crushed into an open fermenter. After a few days of skin contact, we inoculated with a selected yeast strain. The wine was fermented between 23 and 28°C with punch downs twice a day. Once dry, the open fermenter was closed and the wine was left on the skins for extended maceration. After maceration the wine was racked and pressed, followed by 11 months barrel maturation in 300 liter French oak barrels from Burgundian coopers (40% first-fill, the remainder second and third-fill).

BOTTLING DATE

27 January 2015

PRODUCTION

3034 bottles

WINE ANALYSIS

Alc: 13.28%; pH: 3.43; TA: 5.4g/l; Sugar: 4.1g/l

TASTING NOTES

Piquant red berry fruit with earthy undertones, savory richness and firm tannins. A serious wine with the potential to cellar for up to 10 years.

STRANDVELD ANDERS SPARRMAN

PINOT NOIR 2014