

Pinot Noir

Appellation: Elgin, South Africa

Varietal: Pinot Noir

Alcohol: 13.3%

TA: 5.4 g/l

pH: 3.6

RS: 2.4 g/l

Production: 4300 cases

Vinification: Harvesting started 16 February and continued until 3 March. The yield varied from 5 to 7.5 tons per hectare, on average a ton more per hectare than ever before. The grapes came in at 21 degrees to 22.8 degrees Brix.

Color: The color is deeper than previous vintages—beautiful garnet.

Aroma: The nose is a combination of pepper and red berry, wild mushroom, wild berry compote with a slight meatiness.

Taste: The palate is a continuation of all found on the nose with the addition of a salty, aniseed character. As usual, well structured and poised—toned—with a tantalizing mineral core.

