

THE WINERY OF GOOD HOPE

RESERVE PINOT NOIR 2016

IN THE VINEYARD

These grapes come from two vineyards located in Elgin both planted in 2004 using Burgundian clones 115 and 777. Elgin is one of the coolest vineyard locations in South Africa, and its altitude is 300m-400m above sea level. The climate in Elgin is much better suited to Pinot Noir as it has lower temperatures and high rainfall. A dry winter lead to a smallish crop in 2016. Cool conditions during ripening meant slow even ripening and elegant fruit expression.

CELLAR

We picked the grapes by hand early to ensure we captured the freshness and elegant flavour. The berries were de-stemmed into satellite bins and hoisted above the fermentation tank and then the berries was released. The berries were co-fermented through natural fermentation and we used 100% whole berry ferment for both clones. The berries were gently basket pressed for pure and fine tannins and the wine was then matured for 9 months in older French oak barrels (2rd, 3rd and 4rd fill). This wine was not fined or filtered.

TASTING NOTES

This Pinot Noir is characterised by its finesse and elegance which it owes to the soil in which it grows. This is a fragrant, refreshing Pinot Noir with a wonderful succulence an expressive fruitiness. It is fresh and has perfumed berry fruit on the palate as well as a pleasingly polished texture.

TECHNICAL BITS

VARIETAL	Pinot Noir
APPELLATION	Elgin, South Africa
ANALYSIS	Alcohol 13.5%vol
	Residual sugar 1.8g/l
BARREL AGEING	9 Months in old, French oak

