

LAND OF HOPE

PINOT NOIR 2014



IN THE VINEYARDS

These grapes for our Land of Hope Reserve Pinot Noir come from two vineyards of Burgundian clones 115 and 777 in Elgin. In the lead up to the 2014 harvest, Elgin had a cold winter, lovely dry and sunny Spring which meant the bud break was much more even and with controlled vigour. Cool temperatures in the lead up to harvest resulted in great concentration, colour and acidity. As always, we pick early to ensure we capture the freshness and elegant flavours from the grapes.

IN THE CELLAR

The berries were co-fermented using natural ferments. This year 40% whole berry fermentation of both clones took place. Gentle extraction with only one or two punch downs and pump overs per day and the berries were gently basket pressed for pure, soft tannins. The wine was then matured for 13 months in mainly 2nd, 3rd & 4th fill Burgundian 228L and 300L oak barrels, with only a small proportion of new ones. As with all our wines we use minimal SO₂ and this wine was not fined.

A NOTE FROM THE WINEMAKER

The vines are now 10 years old, which means the wine has more depth and texture, presence and poise. The whole berry ferment lifts the aromatic expression while bringing supple tannin and length. Gentle oaking and non-interventionist winemaking have contributed to producing a pure expression of Elgin Pinot Noir. This is not a Pinot for those who think good red wine needs to be black, oaky and tannic. It is a fragrant, bright and refreshing Pinot with wonderful succulence and expressive fruitiness.

VARIETIES
APPELLATION
ANALYSIS

Pinot Noir
Elgin, South Africa
Alcohol **13.54% vol.**
Total acidity **4.85g/l**
pH **3.57**
Residual sugar **2.3g/l**
2500 (12 x 750ml.) cases

PRODUCTION

IT'S ALL ABOUT INDIVIDUALITY.