

LAND OF HOPE

RESERVE PINOT NOIR 2019



IN THE VINEYARDS

These grapes come from two adjacent vineyards of Burgundian clones 115 and 777 in the Hemel en Aarde Valley. Leading up to harvest, the Valley had a warmer winter and a sunny and very dry spring which helped bring excellent ripeness and acidity to the wine. 2019 seemed to bring the exact conditions that have made the region famous for its Pinot Noir, ie: warm days and cool nights, all moderated by the maritime influence of the ocean. Great colour and phenolic development was a standout feature of the vintage.

IN THE CELLAR

60% of the 115 clone and 40% of the 777 clones were hand sorted and destemmed. Whole berry fermentation occurred in stainless steel tanks by employing a gondola system that has been developed to ensure the gentlest treatment of the berries. After fermentation, the berries were basket pressed for pure and subtle tannins. The wine was then matured in older (3rd to 5th fill) Burgundian barrels for 8 months. We used minimal sulphur and this wine has not been fined or filtered.

A NOTE FROM THE WINEMAKER

This region grows vines which produce high quality Pinot Noir grapes, which means the wine has more depth and texture as well as presence and poise. Whole berry fermentation lifts the aromatics while also bringing supple tannins and length. Dark red fruit and subtle earthiness can be detected. This is not a Pinot for those who think that a good red wine must be black, oaky and full of tannins. This is a fragrant, bright and refreshing Pinot with wonderful succulence, expressive fruitiness and is full of character.

TECHNICAL BITS

Varietal	Pinot Noir
Appellation	Hemel en Aarde Valley, South Africa
Alcohol	12.5%
Total Acidity	5.7 g/L
pH	3.38
Residual Sugar	1.2 g/L