

LAND OF HOPE

RESERVE PINOT NOIR 2023

IN THE VINEYARDS

These grapes come from two vineyard sites, one in Stellenbosch and the other in Elgin. The grapes, from both appellations, had a good véraison and colour formation was remarkably even and earlier than the previous season. Cool conditions during ripening did slow the pace which ensured lovely colour development and great phenolic ripeness in the Pinot.

IN THE CELLAR

The grapes were harvested early morning to ensure cool grapes arrive at the cellar. The grapes were then hand-fed over the sorting table to remove unwanted grapes and berries. We made use of our hoist system in the cellar, which enabled us to lift the whole berries into the tanks and use gravity to place them in un-crushed and carry out 100% whole-berry fermentation. We employed gentle extraction, with the berries gently basket pressed subsequently for pure and fine tannins. The wine was then matured in older (3rd to 5th fill) Burgundian barrels for 9 months.

A NOTE FROM THE WINEMAKER

These regions grow vines that 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 a fragrant, bright and refreshing Pinot with wonderful succulence, and expressive fruitiness and is full of character.

TECHNICAL BITS

Varietal	Pinot Noir	
Appellation	Western Cape	
Analysis	Alcohol	12.0%
	Total Acidity	5.4 g/L
	pH	3.55
	Residual Sugar	1.2 g/L

