



RADFORD DALE ORGANIC

FREEDOM PINOR NOIR 2022

In September 1994, Alex Dale arrived in South Africa from Burgundy, where he grew-up. It is worth noting that this momentous occasion in Alex's life was inspired by Nelson Mandela's journey to freedom, culminating in his election as the first democratically-elected President of South Africa on 27th April 1994. South Africa offers a refreshing departure from the stringent regulations of the EU and Burgundy, which dictate all aspects of winemaking. These regulations govern everything from planting and pruning methods to yields, residual sugar, acidity, alcohol levels, and even the permissible bottle shapes. In South Africa, Alex discovered the freedom to express his winemaking vision without restrictive regulations, embracing the untamed beauty and geology of the Cape's vineyards. In the spirit of an exciting, newly-democratic South Africa, this burst of liberty sewed the seed for the creation of Radford Dale's passionately crafted Freedom Pinot Noir. This vintage marks our 16th consecutive vintage of Pinot Noir from Elgin. The 2022 vintage, however, marks the maiden release from our own Estate in Elgin.

INTHEVINEYARD

The grapes come from 5 different Organically-certified Pinot Noir blocks from our Estate in Elgin, with the first planted in 2008 and the most recent in 2015, consisting of Dijon clones 115, 667 & 777. The 2021 winter conditions were excellent, characterised by above-average cold units with a higher-than-normal rainfall. Due to the cool, windy, and rainy weather that prevailed throughout most of the season, disease control was essential. Canopies were exceptionally lush throughout the season and required continuous management, with a relatively dry but cool harvest season. Overall, this confluence of conditions led to well-developed bunches with great acidity and a terrific complexity of flavours.

WINEMAKING

The grapes were all hand-picked at dawn to capture freshness and acidity while retaining elegance in the flavour expression. The bunches were brought into our Organic cellar for hand-sorting. Whole berry fermentation took place in open top fermenters, resulting in a wonderfully perfumed fruit expression. By using only our hands to punch down the caps, only the finest tannin was extracted during the 15 day maceration. After fermentation, the skins were then basket-pressed and the wine transferred directly to a selection of mainly 3rd and 4th fill barrels. Only 10% new barrels were used, in support of the lovely fruit concentration achieved in the vineyard. The maturation of the wine, on the lees, lasted for almost 10 months before we assembled the barrels and then bottled a month later, in January 2023.

WINEMAKERS NOTES

This wine offers a generous and pure expression of the varietal, showcasing an elegant interplay of red and purple fruit. Notes of wild strawberries, blackberries and spiced mulberries add depth, with forest undergrowth and graphite adding to the complexity and intrigue. The fine-grained tannins offer a sense of gravitas to the overall structure.

TECHNICAL BITS

Varietal	Pinot Noir
Appellation	Elgin, South Africa
Analysis	Alcohol 13.5%vol
	Total acidity 5.1g/L
	pH 3.57
	Residual sugar 2.0g/L



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