



FINE ART COLLECTION

2020 FINITE ELEMENTS PINOT NOIR



ORIGIN: (Cape South Coast)

Hemel-en-Aarde Ridge, South Africa
Elgin Valley, South Africa

TASTING NOTE:

Voluptuous and complex. Exudes a bright core of cranberry, pomegranate and ripe, fresh cherry fruit. Dry, tensioned and fine textured tannins provide support for this Burgundian expression.

PHILOSOPHY:

Our Pinot is meticulously grown in two premium Pinot Noir valleys, namely the cool Elgin Valley on a combination of deep, red shales interspersed with ferrous- rich gravel. The other component is grown on the Hemel-en-Aarde Ridge. The engineering of cool climate, site position and crafting of these elements provide the perfect harmony required to produce a Pinot of fine character.

The Pinot is an interpretation of the elements that are idiosyncratic to specific soils, climatic conditions in that year to reflect harmony, balance and a sense of grace.

VITICULTURE:

Grapes are selected from two cool sites that are very different in soil structure, canopy architecture, clonal selection and fruit expression. 20 % of the blend comes from soils that consists of the Dijon 777 clone on red clay that provides structure, 30% is Dijon clone 677 and 50% Dijon clone 115 on lighter shale soil with a high ferrous content that enhances fruit texture. Vines are vertically shoot positioned on a 5-wire fence system planted 2.2m x 1.2 m apart on south facing slopes for even ripening.

The Hemel-en- Aarde Ridge vineyards were planted in 2008 on predominantly decomposed soil of Bokkeveld shale. There is no irrigation, so the vineyard is dryland farmed. The clone is 115 on Richter 110 rootstock.

WINEMAKING:

Bunches were destemmed with 70% crushing after being hand sorted on sorting tables. The mash was cold soaked for 3 days to maximise colour extraction. Fermentation was in open top fermenters where spontaneously fermentation commenced. The skin cap was gently punched down daily into the juice to control heat distribution and tannin - flavour extraction. After primary fermentation (20 days average) was completed, the mash was pressed in a small basket press. Secondary malolactic fermentation was completed in 300L and 225L French coopered casks.

ANALYSIS:

Alcohol: 14.0% ; Acidity: 5.4g/l ; pH: 3.58 ; Residual Sugar: 3.2g/l ; Total Extract: 28.4g/l

RECOMMENDED FOOD PAIRING:

Serve at 12-14° Celsius with the best cut of venison, duck, boeuf bourguignon, coq au vin, truffle infused risotto, Japanese Edomae Sushi or miso infused soba noodles

RECOMMENDED BOTTLE MATURATION:

Although approachable in its primary stage with fresh cherry, pomegranate and cranberry components, the wine will age for at least 10 years under optimal conditions where the primary fruit flavours will evolve into tertiary forest floor, truffle, earthy and savoury characteristics that are typical in great French Burgundy examples.

ACCREDITATION:

IPW (Integrated Production of Wine)
Vegan made but not registered

RELEASE DATE:

July 2023

QUANTITY BOTTLES:

500 x 750ml

ACCOLADES:

2017 Tim Atkin (UK MW) Cape Report:	95 points (2016 vintage)
2018 Tim Atkin (UK MW) Cape Report:	95 points (2017 vintage)
2019 Tim Atkin (UK MW) Cape Report:	95 points (2018 vintage)
2020 Tim Atkin (UK MW) Cape Report:	95 points (2019 vintage)
2021 Tim Atkin (UK MW) Cape Report:	95 points (2020 vintage)
2022 Tim Atkin (UK MW) Cape Report:	95 points (2021 vintage)
2023 Tim Atkin (UK MW) Cape Report:	96 points (2022 vintage)