

Kara-Tara

Pinot Noir 2019



Varietal: 100% Pinot Noir, mix of Dijon clones
Fruit Source: Elgin, Overberg, Cape Town
Yield: 7 tons/hectare
Alcohol: 13.0%
Total Acid: 5.2
Residual Sugar: 2.09
Age of vines: 16 years
Vineyard Elevation: 200-280m

Details of vinification and oaking: Grapes for this wine are sourced from three cool-climate vineyards in the Western Cape region. All grapes were hand-picked into small lug boxes for transport to the winery. Most of the grapes were destemmed and half put into open tanks and given hand punch-downs and the other half in closed tanks done with pump-overs. The must was then cold-soaked for two days before primary fermentation. About 20% of the wine was whole-bunch fermented. After primary fermentation, the wine was basket-pressed and then racked to barrel for malo-lactic fermentation and subsequent barrel maturation. Only French oak was used, primarily 2nd, 3rd and 4th-fill and about 10% new oak.

Winemaker's notes: This wine has the classic strawberry and cherry fruit you expect from a Pinot with a touch of peppery spice that is particularly typical of Elgin. The 2019 vintage was the 4th year of drought, but the weather was generally moderate during the harvest and produced grapes of moderate sugar levels and good natural acidity.



Rudger van Wyk, winemaker
Rudger is a graduate in oenology from Stellenbosch University. Upon graduation, he was selected for the prestigious Cape Winemakers' Guild Protégé program where he did apprenticeships in several top Cape cellars, including Natida and Kanonkop, and a harvest in Burgundy which inspired his passion for Pinot Noir. Rudger is currently the winemaker of Stark-Condé Wines in Stellenbosch. Rudger was born and raised in George on the eastern coast of the Cape, where the Kara Tara river is located. Rudger was the 2018 Diner's Club Young Winemaker of the Year.