

Op Die Berg Pinot Noir 2015



VINTAGE

High on the Witzenberg Mountain range in Ceres, at an altitude of 960 meters above sea level, this unique 'appellation' exhibits South Africa's only truly continental climate with winter temperatures frequently dropping below freezing. The daily temperature fluctuation at altitude, with cooler night time temperatures and hotter daytime temperatures during the growing season, results in slower ripening, and more concentrated fruit - especially during growing season of 2015, with wonderfully cool night time temperatures resulting in the Ceres fruit showing wonderful concentration. All indications point to an excellent vintage, one of the best in recent memory.

VINEYARDS

The family farm, better known in yesteryear for its high quality apples and pears, supports well drained, soft yellow shale soils, which now also produce our excellent Pinot Noir grapes. As the vines mature, each successive vintage exhibits a more perfumed bouquet on the nose, complimenting earthy, fynbos and berry nuances. In winter, the vineyard soil is often covered in a layer of snow, a picturesque promise of renewed spring growth.

VINIFICATION

Handpicked fruit was carefully sorted, destalked and crushed before being allowed 4 days of cold maceration. The juice was then inoculated and the fermenting must was gently punched down 3 times a day and night, with an aerated pump over halfway through fermentation. After gentle basket pressing, the wine was transferred to new French oak barrels for malolactic fermentation, before being transferred to a mixture of older barrels for a total of 13 months of maturation.

TASTING NOTES

Brilliant ruby red in colour, nuances of fynbos and rooibos on the nose supersede luscious black plum and raspberry aromas underscored by hints of clove, lavender and blood orange before an entry of tart cranberry on the palate is emboldened by fruity, structured pomegranate tannins which linger, begging for another sip.

ANALYSIS

Residual Sugar:	3.0 g/l
pH:	3.45
Total Acidity:	5.8 g/l
Alcohol:	13.5%

FOOD COMPLIMENTS

The acidity driven elegance and mild tannins of Pinot Noir make for what some would describe as the ultimate food loving wine. Elegant berry flavours compliment game bird, chicken or veal, while gentle tannins and succulent acidity cut through richer venison, lamb and even spicier curried dishes.

AGEING POTENTIAL

Concentrated and elegant enough to be cellared for up to 5 years, but drinking exceptionally well now.