



Op Die Berg Pinot Noir 2013

2013 Vintage

Situated on top of the Witzenberg Mountain in Ceres, this Pinot Noir vineyard has been established on a family farm famous for apples and pears to add to our current wine range in terms of diversity and complexity. This newly declared appellation is situated 960 meters in altitude, with soft shale soils and extremely cold winters. In some years the vines are covered in snow during winter – unique in South Africa and making the climate truly continental and ideal for Pinot Noir in particular.

SOIL TYPE

The Pinot Noir grows on deep well drained shale soils.

VINIFICATION

Only handpicked, hand sorted fruit was destalked and inoculated in a traditional upright wooden cask. To ensure soft ripe tannins, the fermenting red wine was transferred four times over the skin cap for 1 hour periods. After sufficient extraction a pneumatic press was used to press the skins at 0.9 Bar. Three rackings ensured good clarity.

Maturation took place in a combination of new and older 225 litre French Oak barrels for a period of twelve months.

TASTING NOTES

This Pinot Noir has a light, bright red ruby hue and the nose is filled with luscious red cherry, blackberry and pine needle notes that carry through on the palate with a long velvety finish, balanced with well-structured freshness.

ANALYSIS

Residual Sugar:	2.2 g/l
pH:	3.45
Total Acidity:	5.6 g/l
Alcohol:	14.5%

FOOD COMPLIMENTS

Hailed by some as the ultimate food-loving wine. Try it with herb-stuffed roast chicken to braised game bird, venison to veal, salmon, tender lamb or slow-cooked meat dishes.

AGEING POTENTIAL

5 years

