

OP DIE BERG PINOT NOIR 2022

The Vintage

High on the Witzenberg Mountain range in Ceres, at an altitude of 1,000 meters above sea level, this unique 'appellation' exhibits South Africa's only truly continental climate with winter temperatures frequently dropping below freezing. The cool nighttime temperature and warmer day time temperature ensured wines with great concentration in 2022, the compact bunches and small berries also added to that. The cooler weather enabled producers to harvest their grapes at exactly the right time, and we are especially excited about good colour extraction, low pH levels, and high natural acidity, which all point to exceptional quality wines. These growing conditions ensure that the new 2022 Op Die Berg Pinot Noir will age remarkably well over the next few years.

Viticulture

Well-drained, soft, yellow shale soils. In winter, the vineyard soil is often covered with a layer of snow which provides the perfect conditions for dormancy of the vines, a much-needed resting and recovery period before the growth season starts.

Tasting Notes

The bouquet is complex with scents recalling wild berries, spice, sour cherries, and violets. On the palate the wine is medium bodied with plush and supple fruit flavours and ultra-fine, velvety tannins, leading to a lingering finish. A ripe and full-flavoured wine with all the hallmarks of a well-crafted cool-climate Pinot Noir.

Vinification

30% of the hand-picked harvested batch was destalked while the remaining 70% was whole-bunch fermented. Before fermentation, cold maceration was allowed for 4 days. The juice was inoculated with yeast and the fermenting must gently, and only partially, punched down twice a day using the aerated pump-over method. The partial punch-down ensures a longer fermentation period resulting in more colour and flavour development. Following a gentle basket pressing, the wine was transferred to new French Oak barrels for malolactic fermentation before being transferred to a combination of older barrels to mature for 13 months.

Food Complements

Grilled trout with bacon and green beans, lobster and pea ravioli with cream, wild mushrooms and polenta with goat cheese and herbs.

Analysis

RS: 2.0 g/l

pH: 3.49

TA: 6.0 g/l

Alc: 13.89 %

