

PINOT NOIR 2012

Pinot Noir's reputation as an ephemeral variety is under review. A combination of experience, technology and climate change has brought less winemaker's heartbreak with this fastidious, thin-skinned variety. But when you get it right, many regard it as the most rewarding, yet haunting, red wine. Its appeal lies in complex aromas and silky textures yet they can also be powerful, making it the variety most likely to provide the holy grail of winemaking - power and elegance. Such is the demand for Burgundian Pinot, for example, that families can make a comfortable living owning a few rows of Grand Cru vineyards.



Appellation	Paarl
Varieties	Pinot Noir 100%
Harvest Date	February 2012
Analysis	Alc: 14% R.S 2.1 T.A 5.5g/l pH 3.54
Fermentation	Fermented in open top stainless steel tanks and pumped over 3 times a day.
Ageing	Aged in French 225L and 400L barrels for 11 months 20% New 30% second fill and 50% third Fill barrels
Bottling Date	July 2013
Optimum Drinkability	2014-2020
Enjoy With	Seared Tuna, Crispy pork belly or a crispy duck salad.
Winemaker's Note	The wine has a subtle red violet hue that is bright and clean. The nose has earthy tones with mild black cherry aromas combined with hints of strawberries. On the palate, our Pinot Noir has a smooth silky texture, followed by mild tannins that deliver structure and complexity. This is a generously fruit-driven wine with a great balance of harmony of acid and fruit. It's very enjoyable on its own, but is also tremendously food-friendly.