



TASTING NOTE

Perfumed and floral nose of rose petals, black cherries, raspberries, a hint of orange peel and forest floor. The palate is textured, succulent and complex, with a long savoury finish. Vibrant acidity and fine grained chalky tannins make this a powerful and exceptional age worthy wine. This is classic, focussed Pinot Noir.

VINEYARDS

A cool winter ensured good vine dormancy with below average rainfall and conditions similar to 2015, 2016 and 2017. Sunny weather during bud break led to even budding. Dry and windy conditions in spring resulted in uneven flowering and berry set with some smaller berries having a good concentration of flavours. Despite dry growing conditions, cool weather conditions in December and January (didn't have the normal heat spike we get in early January) ensured slow, even ripening and acid conversion. The absence of rainfall during veraison resulted in a vintage with less disease pressure. The drier year resulted in pristine grapes with high natural acidity with low malic acids and intense fruit flavours.

WINEMAKING

Grapes were hand harvested into small crates and spent overnight in a cold room. Extensive bunch sorting by hand prior to destemming occurred. Bunches are destemmed without crushing, with 10% whole bunch for complexity. Grapes cold soaked for 5-7 days prior to the start of fermentation. Fermentation occurs naturally in open top fermenters. A combination of gentle punchdowns and pumpovers by hand 2 times per day, depending on requirements are used during fermentation where temperature peaks at 32°C. The wines were transferred to 500L and 300L French oak barrels where malolactic fermentation took place (33%

**TECHNICAL
INFO**

	13,74%
	2,12 g/l
Alcohol.	5,62 g/l
Residual sugar.	3,39
Total acid.	
pH.	

*Safra 2018. Jantar em 01/10/2019. Belthazar Restaurant & Wine Bar,
Waterfront, Capetown/ZA.*