



PINOT NOIR 2013

THE GRAPE STORY

Sourced mainly from three distinctive sites in Elgin, and one on the Ceres Plateau, this Pinot Noir has a vibrant, cherry-red appearance.

IN THE CELLAR

As always we tried to keep winemaking as simple as possible this year, however temptation (and curiosity) got the better of us and we ended up trialling a small batch of Carbonic Maceration to great effect. The bright cherry fruit flavours and soft tannins achieved with this method fit perfectly into our goal of producing fresh, vibrant Pinot Noir with beautiful fruit expression and distinct Pinot Noir varietal character.

TASTING NOTES

The lifted floral notes of potpourri and ripe raspberries are offset by hints of 'tabac brune' and a pleasant earthy character. The palate has fine grained tannins with wonderful earthy flavours complemented by spice and black olive tapenade. Overall, there's a richness and amplitude to the wine that sustains a balanced and persistent finish.

PRODUCTION

12,000 bottles produced

ANALYSES

Alc (% vol)	12.3
RS (g/L)	1.8
TA (g/L)	5.2
pH	3.51
SO ₂	27/77

FOOD PAIRING SUGGESTIONS

Duck with red fruit (especially cherries); Chicken with wild mushrooms; Grilled monkfish with polenta & garlic; Parmesan risotto with black truffle; Roast sweetbreads with onion marmalade; Foie gras with lentils and berries.

AGING POTENTIAL

Further 10 years from date of vintage

