



# SAURWEIN

## Nom Pinot Noir 2024

KAAIMANSGAT VINEYARD | ELANDSKLOOF VALLEY | VILLIERSDORP

Nom stands for nombulelo (gratitude in “Xhosa”) and Nomkhubulwane (a forgotten African goddess of agriculture). Situated at 700m altitude, the vineyard is a place where gratitude is instilled and tales appear.

This extreme vineyard site has a shale origin with a significant portion of granite in the topsoil and clay throughout. I believe this gives breadth and power to the Nom. It lies at 700 m above sea level and is surrounded by tall mountains, making for a unique terroir ideal for the optimal ripening for Pinot Noir, in this case clones 115, 667 & 777. The vineyard was planted in 2008.

*18 barrels produced by winemaker Jessica Saurwein.*

### VINTAGE 2024

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2024 was honestly a great vintage! The conditions were just perfect for fruit-set and ripening. Some rain was experienced, but it did not linger, which meant the vines got a soil wetting and the fruit remained healthy. Cold nights were a significant factor of the vintage which is key for optimally functioning vines. This delivered real concentration and intensity, making for a powerful vintage which is possibly my favorite vintage to date! There are fine tannins on a big frame and the wines are supported by fresh acidity and ripe fruit. I love the tension, which should give good ageing potential.

### WINEMAKING

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Grapes are hand-picked, hand-sorted, cold-soaked, leading to spontaneous fermentation. The tannins are optimal after a relatively long post-fermentation maceration and then aging in 228-liter French oak barrels (new and older) for 10 months. My approach is minimal intervention, allowing the vineyard site to express itself.

### DESCRIPTORS

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*The nose:* Mixed red and dark berry fruit, rosehip, lifted cocoa, dried orange rind (unique to this vineyard site!).

*The palate:* The 2024 Nom is a deep and very stylish wine with power and richness combined with savoury freshness. The palate is juicy and quite full-bodied, but the flavour really does linger on the fine tannins. This vintage signifies the concept of power but without the weight and it could be the best vintage I have made. I am so excited to see it age.

*Drink:* 2025 – 2040

*Alcohol:* 14%

