



## Elgin Pinot Noir 2013

**Vintage:** 2013

**Varietal:** Pinot Noir

**General:** The Pinot Noir was sourced from Eikenhof farm in Elgin. This farm, and region, is a renowned area for producing top Pinot Noir. This is due to the cool climate, which allows for slow ripening of the grapes, with good ripe flavours, high acidity and lower ballings compared to hotter grape producing regions. The vines are of the Burgundian clone 115.

**Vinification:** The grapes were picked phenolically ripe, at 22 degrees balling. They were destemmed but not totally crushed. A large percentage of the berries were fermented whole. Prior to fermentation, the grapes were cold soaked for four days, at 14 degrees Celsius. They were then inoculated with Anchor NT50 yeast. The wine was fermented at a relatively cool temperature (25 degrees), which helped to enhance the delicate strawberry and cherry flavours. Fermentation took approximately three weeks. It was then gently pressed, racked, and put into Burgundian barrels for 11 months. The barrels were a mixture of 25% first fill, and the rest in second and third fill barrels.

**Description:** This wine has a nose of buttery clafoutis tarts, strawberries, ripe tomatoes and Smokey bacon. It is very elegant with a palette of strawberry sherbet and Morello cherries, with a hint of wild earthy mushroom and fresh thyme. It pairs well with duck a l'orange, quail, tuna steaks, delicate fish and shellfish.

**Wine Analysis:**

- Alcohol - 12.69%
- Residual Sugar - 1.67
- PH - 3.46
- Total Acid - 5.47