



PASCAL/SCHILD T

Winery:	The Winery of Good Hope
Wine:	Radford Dale Freedom Pinot Noir
Vintage:	2013
Appellation:	Elgin
Winemaker/Winegrower:	Group Effort
Harvest Notes:	<p>After a cold and wet winter, the spring that preceded the 2013 harvest started with sunny hot days and budbreak was quite even. The growing season was warm and dry and very little disease pressure was encountered. The ripening period and the lead up to harvest were marked by cool night time temperatures which helped to ripen the grapes slowly and evenly. The resulting beautiful fruit of 2013 translated into a wine with wonderful balance, purity and freshness.</p> <p>The three vineyards that produce this Pinot Noir are all planted to the Dijon clones 115 and 777 and have now reached a decade of producing some of the finest grapes of the region. Elgin is one of the naturally coolest vineyard locations in South Africa. Its altitude (300m – 500m above sea level is considerably higher than the 150--250m of Stellenbosch) benefits the location through naturally lower temperatures and higher rainfall. Here we find a greater degree of cloud cover because of the specific topography of the region that results not only in lower daytime temperatures during summer, but also a more gentle spectrum of sunlight to ripen developing bunches. Also, veraison tends to occur much later in Elgin and only once the hottest summer spells are past. Elgin is an area rich in geological diversity and these vineyards benefit from the finest examples of Table Mountain Sandstone and Cartref soil--types, which impart an elegant minerality to the wine.</p>
Cellar & Blending Notes:	<p>Following a pre--selection process in the vineyards, the grapes are picked by hand at sunrise into 15kg lug--boxes. They are then ferried to our winery on the Helderberg Mountain in Stellenbosch. The half an hour journey carried-- out early in the morning before the sun has time to raise temperatures. A third of the grapes were destemmed but not crushed, leaving the berries intact so that carbonic maceration could lift the expression of the fruit and capture the most delicate aromas. All the grapes naturally fermented in open--top oak fermenters and cap--punching was carried--out by hand once a day only. The emphasis is specifically not on over--extraction, but rather on finesse and depth. As the fermentations drew to a close, but while some residual sugar remained, the free run juice was transferred to 228 Burgundian barrels (1st, 2nd, 3rd & 4th fill), where fermentation was completed. The pomace and skins were then pressed by hand in a small basket press and the press juice matured separately. The maturation of the wine, on the lees, lasted for almost 11 months before we assembled the barrels and then bottled without fining or filtration.</p>
Tasting Notes:	<p>This Pinot Noir is characterized by its finesse and poise rather than power or richness. It owes its mineral elegance to the soils it grows in and its aromatic berry generosity and depth of flavor to the wonderful climate of Elgin. This Pinot Noir shows remarkable intrigue in its complexity and never fails to enchant with its supple, finely textured palate. We take great pleasure in introducing another vintage of Freedom from one the most exciting wine regions of the Cape Winelands. Soft red fruits on the palate with some savoury notes and a smooth, rounded finish.</p>
Aging & Drinking Suggestions:	Drinking very well now but will continue to improve for 3- 5years and will cellar beyond that.
Technical Notes:	
Soil	Table Mountain Sandstone and Cartref soil
Acidity	5.5g/l
pH	3.49
Residual Sugars	2.0g/l
ABV	13
Barrel Maturation	100% aged for 12 months in Burgundian oak barrels (1st, 2nd 3rd and 4th fill)
Production (bottles)	7200