

# THE WINERY OF GOOD HOPE

## RESERVE PINOT NOIR 2014



### IN THE VINEYARDS

These grapes come from two vineyards, both planted in 2004 of Burgundian clones 115 and 777 in Elgin. In the lead up to the 2014 harvest, Elgin had a cold winter, lovely dry and sunny Spring which meant the budbreak much more even and with controlled vigour. Cool temperatures in the lead up to harvest resulted in great concentration, colour and acidity. As always we pick early to ensure we capture the freshness and elegant flavours from the grapes.

### IN THE CELLAR

The berries were co-fermented using natural ferments. This year we decided to do around 40% whole berry ferment of both clones. We employed gentle extraction with only one or two punch downs and pump overs per day and the berries were gently basket pressed for pure and fine tannins. The wine was then matured for 13 months in French oak barrels of 228L and 300L capacity, mainly 2nd, 3rd & 4th fill Burgundian barrels, with only a small proportion of new ones. As with all our wines we use minimal SO<sub>2</sub> and this was not fined.

### A NOTE FROM THE WINEMAKER

The vines are now 10 years old, which means the wine has more depth and texture, presence and poise. The whole berry ferment lifts the aromatic expression while bringing supple tannin and length. Dark, red fruit and subtle earthiness. Gentle oak and non-interventionist winemaking have contributed to producing a pure expression of Elgin Pinot Noir. This is not a Pinot for those who think good red wine needs to be black, oaky and tannic. It is a fragrant, bright and refreshing Pinot with wonderful succulence and expressive fruitiness.

### THE TECHNICAL BITS

#### VARIETIES

Pinot Noir

#### APPELLATION

Elgin, South Africa

#### ANALYSIS

Alcohol	13.54% vol.
Total acidity	4.85g/l
pH	3.57
Residual sugar	2.3g/L

## ALL ABOUT INDIVIDUALITY