

PINOT NOIR 2011

WINEMAKING

The grapes are picked at optimum ripeness at approximately 24 °Balling (Brix). After destemming and slight crushing the mash was cold soaked for three days before fermentation. During fermentation the temperature was regulated between 25-28°C and the cap regularly wetted by the traditional method of pushing the skins down into the must manually every two-three hours. It took about five days to ferment dry and was then left on the skins for another two days before racking and slight pressing. After malolactic fermentation started the wine was transferred to 300 liter French oak barrels, 10% new and the balance second fill, where it was left to mature for 12 months.

TASTING NOTE

Pinot Noir is extremely difficult cultivar to work with in the vineyard as well as in the cellar. The nose reveals cranberry fruit with hints of mint and eucalyptus and a touch of oak spice. These flavours also follow through on the palate with gentle tannins and a generous acidity.

FOOD PAIRING & SERVING SUGGESTION

This wine definitely benefits from being decanted an hour or two before serving. A perfect match for seared duck breast or antipasto. Serve at room temperature (18°C) or slightly chilled.

ANALYSIS

Residual Sugar 3.5 g/l
Alcohol 14.0 %
Acidity 6.3 g/l
PH 3.29
VA 0.65 g/l
Total Extract 33.8 g/l
Total SO² 115 mg/l
Free SO² 35 mg/l

