

Gran Reserva 2017 Pinot Noir

“The low yields resulted in a wine with an intense, ruby colour. On the nose, strawberries and dried figs blend with notes of black tea, complemented by hints of vanilla and spice from the French oak barrels. Medium bodied, concentrated but balanced, with some tannin that will reward ageing in bottle. Finishes long and clean. Preferably serve at 12 – 14°C”



VINEYARD

All fruit was sourced from our own vineyard - located within the coolest, westernmost reaches of the Casablanca Valley. Sourced from hillside blocks facing from north-east to north-west, on shallow, iron-rich red clay soil over decomposed granite. Plant material is a mixture of massal selections and clones 115 and 777, planted between 2000 and 2010. Crop levels are an average of only 2.5 tonnes per hectare (1.1 tons per acre).

HARVEST

Repeated spring frosts decimated the harvest, and after a very warm and dry growing season, harvest started early, on 28 February 2017.

VINIFICATION

After arrival at the winery, the grapes were passed through a destemmer avoiding excess crushing, before being gravity fed to small open-top tanks. A 3 day cold soak (at 10°C/50°F) ensued after which time the must fermented spontaneously during 5-8 days with temperatures peaking at 32°C/90°F. During fermentation the vats were hand-plunged twice daily in order to extract the ideal amount of tannin and colour. Following the completion of fermentation the young wine was then drained to 2nd and 3rd use French oak barrels for 12 months during which time it was racked twice: once in the spring (upon the completion of malolactic fermentation) and the second time for the final barrel selection, keeping the fine lees in suspension for added roundness and mouthfeel. The wine was clarified and kept in stainless steel tanks until bottling on 12 and 13 June 2018. 2.873 cases produced.

14.0%	3.67	5.1G/L	3.3G/L	0.65G/L
TOTAL ALCOHOL	TOTAL PH	TOTAL ACIDITY	RESIDUAL SUGAR	VOLATILE ACIDITY