

THE WINERY OF GOOD HOPE

RESERVE PINOT NOIR 2018



IN THE VINEYARDS

These grapes come from two vineyards in Stanford and Stellenbosch, both consisting of Burgundian clones 115 and 777. While the rest of the Western Cape endured scorching temperatures in the lead-up to harvest 2018, Stanford escaped the heat and the drought. The Spring and Summer months were warm reaching around 30° on most days but the cooler nights ensured the grapes ripened well and were healthy overall.

IN THE CELLAR

The berries were co-fermented using natural ferments. For the 2018, we installed a new hoist system which has enabled us to lift the berries into the tanks and use gravity to drop them in and carry out 100% whole berry fermentation of both clones. We employed gentle extraction and the berries were gently basket pressed for pure and fine tannins. The wine was then matured in stainless steel tanks for 8 months and then for 2 months in 228L barrels, equal 2nd, 3rd & 4th fill Burgundian barrels. As with all our wines we used minimal SO₂ and this was not fined.

A NOTE FROM THE WINEMAKER

This wine has depth and texture, presence and poise. The whole berry ferment lifts the aromatic expression while bringing supple tannins and length to the wine. Dark, red fruit and a subtle earthiness can be detected. Gentle oak and non-interventionist winemaking have contributed to producing a pure expression of South African 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

VARIETY
APPELLATION
ANALYSIS

PINOT NOIR
Western Cape, South Africa
Alcohol 13.5% vol.
Total acidity 5.1g/l
pH 3.71
Residual sugar 2.2g/l