

VINTAGE NOTES

2017 was a very challenging season but the vineyards still delivered very high-quality grapes with very intense flavour concentrations and higher acidity.

The extremely dry and warm conditions experienced over the past two seasons resulted in the vineyards feeling the stress. Harvest time showed lower yields than in 2016 with smaller berries and bunches per vine.

This produced more concentrated fruit in both whites and reds but also a higher tannin and colour to pulp ratio in reds. The 2017 vintage produced wines with great power and depth, yet lovely finesse and very intense varietal expression.

WINEMAKING PHILOSOPHY

Made from a selection of vineyards found high up along the Groenlandberg is a wine made to truly represent the vintage and the terroir in which it is grown. Cool, whole-bunch ferments with gentle punch downs and consistent approach to French Oak Maturation allows one to truly experience wine grown in a very special place.

HA.	CLONES	PICKING
2,34	PN114, PN115,	TIME
	PN459	15-25 Feb

DISTANCE TO OCEAN 20.7 km

DISTANCE TO FERMENTATION 1.9km

SOIL Bokkeveld Shale rich in clay

ALTITUDE BLOCK NO SLOPE SSW 430 m

ROOT STOCK | Ruggeri 140, R110

TRELLIS SYSTEM 5 Wire VSP System & Guyot

WINELIST DESCRIPTION Pinot Noir sourced only from Oak Valley

vineyards found high up along the Groenlandberg in Elgin

ALCOHOL	13.63%	PH	3.51
TOTAL ACIDI	TY		5.2 g/l
VOLATILE AC	IDITY		0.4 g/l
RESIDUAL SU	GAR		1.8 g/l

