



**TASTING NOTES**  
**2015 MVH SIGNATURE WINES PINOT NOIR**

- Vineyards:** A selection of unique Pinot Noir vineyard's reflecting my specific goal to reflect South Africa's exceptional and diverse Terroir.
- Yield:** 2015 Yield of 3.5 tons/ha
- Harvest stats:** Grapes harvested by hand from 22.5 to 23°B depending on flavor development.
- Vintage Notes:** Fantastic dry climate conditions for the 2015 vintage kept vineyard growth under control and allowed the vines to produce small bunches with small berries showing low pH, good acidity with intense colour and flavour.
- Winemaking Notes:** All of my fruit is hand-harvested into small lug boxes in the early morning to protect the fruit and preserve freshness. Pre-sorting takes place in the vineyard; followed by hand sorting of both bunches and berries to ensure the best fruit is used.
- Wild yeast fermentation is used to showcase the Terroir and complexity. Once fermentation is complete the wines are left in contact with the skins for 15 days to further enhance flavor and color development. Followed by gentle pressing and aged in a selection of Burgundian Coopers for 18 months.
- Analysis:** Alcohol 12.5%, Residual sugar 2,0g/litre, TA 5,6 g/litre, pH 3.2
- Tasting Note:** These low yielding vineyards with small berry bunches have provided wonderful perfumed notes of bright red cherry and floral aromas, rich strawberry and earthy notes on the palette with good tannin and balanced acidity.
- This wine is a true reflection of my passion of expressing exceptional vineyard sites in their most natural light and a cool growing climate.
- Total Production:** *A limited production of only 3 barrels*

*Wines by Matthew Van Heerden*  
*Winemaker - Viticulturist*  
**2011 South African Young Winemaker of the Year**  
**IWSC Top Ten Winemakers in the World**  
**2006 IWSC BEST CHARDONNAY IN THE WORLD**

