



LOTHIAN VINEYARDS
ELGIN SOUTH AFRICA

Pinot Noir

2016

Alcohol	13.6 % Vol
Sugar	2.2 g / lt
Total Acidity	5.3 g / lt
PH	3.39

This 100% Pinot Noir bursts with violets, black cherry and star anise. Succulent on the palate, there is a core of fruit underpinned by lively acidity wrapped in flavours of black plum, raspberry and some savoury elements with soothing tannins. Would pair well with gammon, country paté or a porcini on ciabatta.

Viniculture: The 2016 vintage Pinot Noir comes from a 3.25ha vineyard planted to two different clones. Hand harvested, destemmed, fermented in open fermenters for a period of ten days, utilising ambient yeasts and delestage to coax both flavour and colour from the fruit. The must was lightly pressed, racked off into French oak barrique (20% new) and malo-lactic fermentation occurs in barrique. The wine was barrel matured for a period of eleven months and lightly filtered prior to bottling to maintain the wines integrity and delicate Pinot flavour spectrum.

- Vine clones:** 115 and 777 on R110 rootstock.
Block: Grapes are hand harvested from 4 selected East and North facing blocks.
Soil: Table mountain sandstone with 10% clay.
Balling at harvest: 23.5
Coopers: Tonnellerie Berger, Bordelaise, & Vicard
Tight grain with medium toast 228 litre barrels.
Maturation: 11 months in 20% new wood
Packaging: Cases of 12 x 750 ml bottles
Awards: Gold - Gilbert & Gaillard, Mundus Vini
Silver – IWC & IWSC, SA Sommelier Selection

