

PINOT NOIR 2024

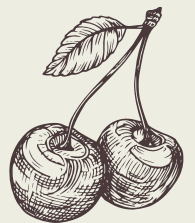
Flagship Range

Nestled on gently sloping vineyards on our Elgin farm, optimal sun exposure and excellent drainage is evident in our vines benefiting from cool nights and moderate days. These conditions develop the delicate, complex flavours inherent to Pinot Noir. Our skilled team meticulously hand picks each cluster at optimal ripeness, ensuring that only the best fruit makes it to the cellar. This careful approach preserves the vibrant red berry aromas, subtle spice undertones and elegant structure that defines our Elgin Pinot Noir.

In the vineyard & cellar

Harvested by hand, the grapes are fermented in stainless steel tanks, with gentle punch-downs following inoculation to preserve their delicate pale-to-medium colour and vibrant fruit flavours. The wine is then aged for nine months in French oak barrels, 22% of which is in new oak barrels. The wine develops subtle layers of complexity and structure while still showcasing the elegant fruit profile that defines our Pinot Noir.

Alc
13.35%



In the bottle

This wine offers an elegant and refined expression of the variety. On the nose, it presents delicate aromas of fresh red berries, such as cherries and raspberries, with hints of subtle floral notes. On the palate, the wine is light to medium-bodied, boasting vibrant acidity that accentuates its bright red fruit flavours, complimented by a gentle touch of spice. The finish is smooth and lingering, with a mineral edge that reflects the unique terroir of our cool climate vineyards. This makes for a beautifully balanced wine, perfect for those who appreciate finesse and complexity in their Pinot Noir.

RS
2.6g/l



TA
5.5g/l



Technical Notes

Cultivars: Pinot noir (100%)

Ageing: Enjoy now or within 10 years from vintage

Wine of origin: Elgin

Winemaker: Karlin Nel

