

WINEMAKER:

FOUNDED:

COUNTRY:

REGION:

South Africa

Sondagskloof

Pinot Noir

Brunia

VARIETY:

Pinot Noir

FARMING:

Sustainable

APPELLATION

Sondagskloof



WINEMAKING & VINEYARD

Practicing Biodynamic. Grapes for 2022 Pinot Noir were sourced from a single vineyard parcel of sustainably farmed 12 year old vines grown on quartz based soils which contain limestone. The vineyard is situated in the cool climate region of Sondagskloof on the south coast of South Africa. This parcel gives a taut, mineral expression of Pinot Noir with a bright acidity, which lends tension and ageability to the wines. Grapes were picked in the early hours to ensure favourable temperatures. The grapes were processed to open top fermenters, 30% whole bunch was employed for perfume and structure, while the remaining 70% was destemmed on top. Minimal SO2 is added at crush as to encourage natural fermentation from the indigenous yeast. No further additions are made. The must is initially pumped over for homogenization, thereafter punch downs are employed 1 – 2 times per day for extraction. Maceration generally last 14 days, after which the wines are pressed to barrel for natural malolactic fermentation. The wine is racked and sulphured in late winter and then put back to barrel for maturation until bottling. Wines are bottled unfined and unfiltered.