SECKFORD AGENCIES

CIRRUS

CIRRUS WINES

CIRRUS PINOT NOIR

Vintage 2022



Cirrus Wines, named after the wispy atmospheric clouds, are wines made with fruit from high altitude vineyards in the Witzenberg mountains on the Ceres Plateau.

TASTING NOTE

Bright, vibrant fruit on the nose, showing ripe red cherries, cranberry and candyfloss with a hint of sweet mint and earthy undertones of compost. More juicy red fruit on the palate with flavours of berry iced tea, vanilla, and a hint of floral perfume. Soft and subtle tannins with zesty acidity and fresh cranberry note on the finish.

VINIFICATION DETAILS

The grapes are gently handled in the cellar to preserve the unique characteristics provided by the soil, altitude, and climate. Approximately 70% of the fruit is fermented as whole berries, with the remaining 30% fermented in whole clusters. The whole berries preserve pure fruit flavours and intensity, while the whole clusters aid in the gentle extraction of tannins. Gentle punch downs and pump-overs are performed during fermentation to extract ripe tannins and colour from the relatively thin skins of the Pinot Noir berries. Maturation takes place in seasoned 500l French oak barrels for 14 months, adding structure, complexity, and age-ability to the wine.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	1.4
pH	**Acidity**
3.47	5.9

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Pinot Noir	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Duran Cornhill		Cork	Ceres Plateau	Yes