

PINOT NOIR, DONKIESBAAI
Vintage
2019


The grapes for Donkiesbaai's Pinot Noir come from the highest block of Pinot Noir in South Africa, high on the Witzenberg Mountain range.

TASTING NOTE

Red and black cherries, strawberries and rosehips are concentrated on the nose. On the palate, a serious edge is added to the intense, ripe red fruit by fine tannins, savoury cedar spice, toast and notes of nutmeg. Fresh acidity carries the wine, and the intensity of fruit lingers on the finish in a pleasant combination of cherry and savoury spice.

VINIFICATION DETAILS

Bunches were destemmed and fermented as whole berries. Gentle punch downs and pump overs were performed towards the end of fermentation. Maturation took place in seasoned 300L French oak barrels for 14 months.

TECHNICAL ANALYSIS
Alcohol Residual sugar

14.1 3.2

pH Acidity

3.41 5.8

ATTRIBUTES

Origin

South Africa


Variety

Pinot Noir


**Malolactic
Fermentation**

Yes


Bottle Size

75cl


Vegetarian

No


Fined Using

Gelatine


Closure

Cork


Region

Ceres Plateau


Vegan

No