

PINOT NOIR, DONKIESBAAI

Vintage

2016



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

Pomegranate red in the glass. Elegant burned red cherry and rich berry aromas are prominent on the initial impression, with a subtle freshness that is backed up by an earthiness with hints of rose Turkish delight that add to the complexity of the nose. The rich berry and burnt cherry aromas follow through on to the palate, with a fresh, vibrant character that creates an elegant, juicy finish.

VINIFICATION DETAILS

The grapes are de-stemmed, crushed, and fermented in open top stainless fermenters. Very gentle manual punch downs were performed four times per day, thereafter the wine was put into old 300 litre French oak barrels for 12 months. The wine was then bottled and left for 3 months before being released.

TECHNICAL ANALYSIS

Alcohol

Residual sugar

14.2

2.2

pH

Acidity

3.45

6.1

ATTRIBUTES



Origin

South Africa



Variety

Pinot Noir


Malolactic
Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Roelof Lotriet



Fined Using



Closure

Cork



Region

Ceres Plateau



Vegan

Yes