

## PINOT NOIR, DONKIESBAAI

Vintage

2014



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

Light pomegranate in the glass. Elegant red cherry and strawberry aromas are prominent on the initial impression, with a subtle freshness that is backed up by earthy truffle notes that add to the complexity of the nose. The berry aromas follow through beautifully on to the palate. This wine shows a fruit dominant style, 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

13.4              2.3

pH              Acidity

3.42              6.1

### ATTRIBUTES



Origin

South Africa



Variety

Pinot Noir


Malolactic  
Fermentation

Yes



Bottle Size

75cl



Vegetarian

Blank



Winemaker

Roelof Lotriet



Fined Using



Closure

Cork



Region

Ceres Plateau-  
Witzenberg


Vegan

Blank