

#### VINTAGE NOTES

The 2019 growing season was typically cool but relatively dry which gave us very healthy grapes with very good concentration of flavour. The summer was mild with cool nights that ensured gradual ripeness and retention of natural acidities. The week leading up to harvest we experienced warmer days and nights which caused a sudden accumulation of sugar in the vineyards. Fortunately we were able to harvest all our blocks in time and the result was a very intense, compact harvest but with resulting wines proudly representing the unique vintage.

The result was Chardonnay with ripe flavour profiles at low pH and high acidities and Pinots with ripe and supple tannins but freshness on the finish. A vintage that is both accessible early on but with the typical Elgin ageing potential.

# TASTING NOTES

The nose reveals some dried rose petal, beetroot, red cherry and wet soil. The palette is fresh and youthful with cranberry and pomegranate but shows just enough texture to achieve a fine balance.

## WINEMAKING PHILOSOPHY

Made from a selection of vineyards found high up along the Groenlandberg is a wine made to truly represent the vintage and the terroir in which it is grown.

Gentle punch downs and consistent approach to French Oak Maturation allows one to truly experience wine grown in a very special place.

YEAR	PLANTED	2001

CLONES PICKING HA. TIME PN114, PN115, 2,34 15-25 Feb PN667, PN777

DISTANCE TO OCEAN 20.7 km

DISTANCE TO FERMENTATION 1.9km

SOIL Bokkeveld Shale rich in clay

BLOCK NO 9, 15B, 15A1, 15A2

SLOPE SSW, SE ALTITUDE 430 m

ROOT STOCK Ruggeri 140, R110

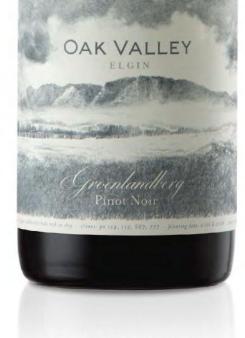
### TRELLIS SYSTEM

5 Wire VSP System & Guyot

## WINELIST DESCRIPTION

Pinot Noir sourced only from Oak Valley vineyards found high up along the Groenlandberg in Elgin

ALCOHOL	13.26%	PH	3.38
TOTAL ACIDITY		4.9 g/l	
VOLATILE ACIDITY		0.36 g/l	
RESIDUAL SU	GAR		2.2 g/l



Place Of Discovery