

MAASTRICHT

Pinot Noir 2020



From the vineyard

The fertile Western Cape soils, the quality of the dry-land Pinot Noir grape, as well as the high rainfall, warmer summer days and cooler nights all contribute to the quality of Maastricht wines.

In the cellar

The grapes were hand-picked, de-stalked and crushed into traditional open “kuipe”. The crushed fruit was cold-soaked for 3 days prior to fermentation with yeast strain St George S101. The open fermenters were punched down every 4 hours, with one delestage (“rack and return”) performed during alcoholic fermentation. Fermentation lasted 7 days with a maximum temperature of 28° C. The wine was sent in its entirety to barrels for malolactic fermentation.

For barrel maturation, 100% French oak was used (10% new) with the balance made up of 2nd and 3rd fill barrels. The wine was matured for 12 months.

The winemakers notes

Good colour intensity for this famously light-coloured varietal. The nose of the wine is driven by red fruit and hints of spice, rounded off by an elegant and juicy tannin structure, typical of the Durbanville area.

Analysis:

ALC: 14.15

RS: 2.5

pH: 3.62

TA: 6.1