



FINE ART COLLECTION

2017 FINITE ELEMENTS PINOT NOIR



ORIGIN:

Elgin Valley, South Africa

TASTING NOTE:

Our Pinot is meticulously grown in the cool Elgin Valley on a combination of deep, red shales interspersed with ferrous- rich gravel. The engineering of cool climate, site position and crafting of these elements provide the perfect harmony required to produce a Pinot of fine character.

PHILOSOPHY:

The Pinot is an interpretation of the elements that are idiosyncratic to specific soils, climatic conditions in that year to reflect harmony, balance and a sense of grace.

VITICULTURE:

Grapes were selected from two cool sites that were very different in soil structure, canopy architecture, clonal selection and fruit expression. 36 % of the blend comes from soils that consists of the Dijon 667 clone on red clay that provides structure whilst the other 64% is Dijon clone 777, on lighter shale soil with a high ferrous content to enhance fruit texture. Vines are vertically shoot positioned on a 5-wire fence system planted 2.2m x 1.2 m apart on south facing slopes for even ripening.

WINEMAKING:

Bunches were destemmed with partial crushing after being hand sorted on a sorting table. The mash was cold soaked for 4 days to maximise colour extraction. Fermentation was in open top fermenters with clone 777 spontaneously fermented and clone 667 inoculated with a commercial yeast strain. The skin cap was gently punched down daily into the juice to control heat distribution and tannin - flavour extraction. After

primary fermentation was completed, the mash was pressed in a basket press. Secondary malolactic fermentation was completed in two 300Li and 225Li French coopered casks.

ANALYSIS:

Alcohol: 13.5% ; Acidity: 5.2g/l ; pH: 3.57 ; Residual Sugar: 2.62g/l ; Total Extract: 29.5g/l

RECOMMENDED FOOD PAIRING:

Serve at 12-14⁰ Celsius with the best cut of venison, duck, boeuf bourguignon, coq au vin, truffle infused risotto, Japanese Edomae Sushi or miso infused soba noodles

RECOMMENDED BOTTLE MATURATION:

Although approachable in its primary stage with fresh cherry, pomegranate and cranberry components, the wine will age for at least 10 years under optimal conditions where the primary fruit flavours will evolve into tertiary forest floor, truffle, earthy and savoury characteristics that are typical in great French Burgundy examples.

RELEASE DATE:

April 2018

QUANTITY BOTTLES:

946 x 750ml

ACCOLADES:

2017 Tim Atkin Cape Report:	95 points (2016 vintage)
2018 Tim Atkin Cape Report:	95 points (2017 vintage)