



**LA VIERGE**®

## La Vierge NOIR

### Pinot Noir 2016



This our Pinot Noir from vines situated in the newly declared ward of Hemel en Aarde Ridge. This wine shows cool climate poise and elegance with an earthy and bright fruit character.

**Name:** Whether a mythically pagan goddess of feminine power as Isis, or the popular Catholic depiction of the Virgin Mary with a darker complexion as found as statues or paintings around the world, the Black Madonna or Black Virgin is an apt name for our maiden Pinot Noir.

<b>Origin</b>	Hemel – en - Aarde Ridge
<b>Soil Type</b>	Planted to Argillaceous Shale of the Bokkeveld Series
<b>Aspect</b>	North West
<b>Trellising System</b>	Vertical Shoot Positioning ( Perold )
<b>Age of Vines</b>	8 - 9 years
<b>Vines per hectare</b>	6700
<b>Clones</b>	115 and 777
<b>Average Yield</b>	5 tons/ha
<b>Production</b>	777 cases of 6 x 750ml bottles

#### Climate

The Pinot Noir planted on our farm in the new ward of Hemel – en - Aarde Ridge, 10km in proximity to the Atlantic Ocean.

The climate being “temperate” in style, where the southerly maritime winds blow through the appellations during the summer. These winds in turn bring regular sea mists and overcast conditions to the areas and with it more even temperatures. The average temperature is 19° C and rainfall, approximately, 750mm per year.

#### Technical details

This wine is made from the highest altitude block of Pinot on the farm, on the southern facing hillside. The grapes were harvested by hand enjoying cool early morning temperatures. After overnight cold storage they were sorted, destemmed and gently crushed into red ferment tanks. Cold maceration occurred for 3 days to gently extract colour and fruit, without endangering the delicate structure. The wine was then fermented under controlled temperatures until dry. The skins were then lightly pressed and the wine racked into a selection of French Oak Barriques (20% new barrels) for 9 months ageing and maturation. Final blending occurred one month prior to bottling and the wine was allowed to develop further in bottle prior to release.

<b>Analysis</b>	Alcohol by volume	13.73%
	Total Acidity	6.6 g/L
	pH	3.22
	Volatile Acid	0.73 g/L
	Residual Sugar	1.5 g/L

#### Styling

This vintage expresses the typical earthy and savoury aroma of this fine Burgundy variety and is backed by a red fruit character. The single block wine expresses beautiful primary fruit and soft floral characters. Delicate tannins and an elegant mineral core will see this wine drinking well on release and developing for at least 5 years. Enjoy this wine with mushroom risotto, roast game, cream-based pasta and hard cheese platters.