



ELGIN VINTNERS PINOT NOIR 2015

Within the Elgin Valley Biosphere six growers have jointly formed Elgin Vintners. This allows the members to access outstanding quality grapes from a variety of sites within their ranks. Each of the selected vineyards contributes something unique to the final product.

The *2015 Elgin Vintners Pinot Noir – Ninth Edition*, as the labelling suggests, is ninth time that we have released a Pinot Noir under its cultivar label. It follows proudly on the heels of our 2012 Elgin Vintners Pinot Noir which garnered the Decanter International Trophy for Pinot Noir Under £15 and the 2013 vintage which was awarded gold medals at Michelangelo 2015 and the 2016 Decanter World Wine Awards.

ORIGIN Wine of Origin Elgin

VITICULTURE The Pinot Noir grapes were sourced from three different sites within Elgin. Elgin Orchards – 74.1%, Eikenhof – 11.2% and Wallovale Vineyards – 14.7% Comprising - 55% Clone PN115 : 45% Clone PN777. 23.3 – 23.8 Brix

HARVEST DATE: 10 – 13 February 2015 (a week earlier than 2014)

WINEMAKING The grapes were destemmed to respective fermenters and enjoyed a whole berry pre-ferment maceration for four days. The must was inoculated with Anchor Yeast strain WE372 and fermented in both open fermenters with punch downs and closed steel tanks with regular pump overs for a period of 18 days until dry. The wine was then gently pressed to 225 lit French oak barriques of which 25% were new wood and allowed 10 months maturation in oak. Malolactic inoculated and complete before winter remaining on the fine lees for the duration of the barrel maturation.

BOTTLING DATE 19th February 2016

TASTING NOTES Vibrant and bright ruby red in colour with plush aromas of ripe red cherries and some fresh herbal notes. Fruit forward, generous red cherries on the palate. This wine reveals a complex and well-rounded mouthfeel with a persistent, lingering and smooth finish. The judicious use of 25% new oak respects the balance between fruit and tannin. A lively fruit profile is supported by a refreshing acidity which bodes well for further bottle maturation.

This Pinot Noir is indeed a true reflection of terroir expression in a perfect vintage year. The wine is both complex and sophisticated and ticks all the boxes for versatile appreciation – enjoy with food or serve by the glass. We recommend that this Pinot Noir is served slightly chilled for maximum appreciation.

TECHNICAL	Alcohol	14.06 % Vol (14.0% on label)
	Total acid	6.5 g/l.
	Residual sugar	2.5 g/l.
	pH	3.41

PACKAGING Consol bottle 147, cork closure
Barcode 6009 8144 3012-0 (per single bottle)
Barcode 16009 8144 3011-0 (per 6 x 750ml bottles)

VOLUME 6836 liters/ 1519 cases (6 x 750ml) produced.