



Mount Rozier Pinot Noir 2021

Blend: 100% Pinot Noir

Origin: W.O. Coastal

Vineyard & Cellar:

All vineyards are sustainably farmed to ensure best quality grapes in the Western Cape and Stellenbosch wine growing regions. Vineyards are grown on a south facing slope on tukulu med-high decomposed granite soils, vines are trellised with an extended 7 wire Perold system with drip irrigation.

The grapes are hand-picked in early February with the ripeness of 23 to 24 Balling. Each bunch is pre-chilled before being destemmed and sorted, then fermented whole – not crushed. This allows for a gradual extraction of tannins and colour, which promotes finesse, balance, and longevity. The berries are fermented in open-top fermenters, which provide easy access for the winemaker to assess and manipulate the fermentation. During fermentation the tanks were only punched down twice per day to prevent over extraction of tannins. At 6 balling the tanks were pressed with a basket press and the wine finished fermentation in stainless steel tanks. Malolactic fermentation also took place in stainless steel tanks. Wine was barrel matured for 6 months before prepared for bottling, with limited wood contact to preserve the fruit component of the wine

Tasting Notes:

Vibrant light red plummy colour. Fruit forward nose with lots of red fruits like cranberry, ripe strawberry, plums and hints of violets. Medium bodied fruit forward palette with red fruits and a smooth slight sweeter finish.

Wine Analysis: Alc. 13.27% P.H. 3.24 R.S. 2.0 T.A. 6.5

We fine our wines with bentonite, which means our wine is vegan friendly.