

## 2016 Kershaw Elgin Pinot Noir

VARIETAL INFORMATION: 100% Pinot Noir made from French clones PN777, PN667, PN115 and PN113

WINE OF ORIGIN: Elgin, Western Cape, South Africa

TOTAL VINEYARD PRODUCTION: 3.59 tons selected from 4 tiny parcels of Pinot Noir.

HISTORY: In 2012, owner Richard Kershaw MW, established Richard Kershaw Wines to create clonally selected, site-specific, cool climate wine paradigms from apposite noble grapes i.e. ones with the ability to produce world-class examples. SA's coolest wine district, Elgin Valley, reflected these principles benefitting from higher altitude, ocean proximity, specific cloud cover sequencing, high cold units and a large diurnal range, enabling the germane grapes, Chardonnay, Syrah and more recently Pinot Noir, to show a sense of place.

VINTAGE: Hand-Picking Dates: 9th – 10th February 2016

Brix at Harvest: 23.70 – 24.20

SEASON: In 2016, the preceding winter was fairly dry but cold units were exceptional (1200) with plenty of frosty mornings, allowing the vines to go into a proper dormancy. Rain did finally fall in August and September but as October began, the El Niño phenomenon (or ENSO episode) started to take effect. October was unusually warm accelerating budbreak and flowering. The fluctuating warm and cool days meant flowering was uneven, giving rise to smaller potential bunch sizes. After a cooler November, December was warm, sunny and dry enabling potential diseases to be kept at bay. A hot and dry January meant acidity retention by the vine was challenging but, after a warm start to February, the weather finally became cooler and night time temperatures also dipped more so than average, providing the vine with some respite after a particularly torrid summer. The drier conditions meant that disease pressure was minimal and a healthy crop was picked between February and March. Although the acidities were softer than average, the fruit concentration was high and the wines have a very good flavour profile.

WINEMAKING: The grapes were handpicked into small lug baskets and then manually sorted on a conveyor before the stems were removed. The destemmed berries fell onto a vibrating table in order to remove jacks and substandard berries before dropping uncrushed into small 500kg open-topped fermenters. The grapes underwent a 3-day maceration before spontaneous fermentation began. A gentle pigeage program was charted and the grapes remained on skins for 10-16 days. The wine was then racked to barrel under gravity and the remaining pomace basket-pressed. Malolactic then proceeded in barrel followed by a light sulphuring after which the wine was racked off malolactic lees and returned to cleaned barrels for an 11-month maturation. No finings were necessary and the wine was simply racked and filtered prior to bottling.

BARREL SELECTION: A small number of artisanal coopers were selected, all from Burgundy and only French oak was chosen. 12% of the oak was new with the remainder split into 2nd and 3rd fill barrels of 228 and 300 litres.

ALCOHOL: 13% For more information see extended technical sheet available on [www.richardkershawwines.co.za](http://www.richardkershawwines.co.za)

TOTAL PRODUCTION: Only 2200 bottles were produced, each individually marked on the label.

TASTING PROFILE: Captivating floral attributes underscored by purity, focus and freshness framed by fine powder tannins yet cushioned by a succulent texture and flavours of black cherry, pomegranate, rose petal and raspberry.

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WINES OF ELGIN



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