



The Family Vineyards Pinot Noir is the archetype of our farm, having evolved from the vineyard sites with the most repute and refinement. Through the years every aspect of these vineyards has been detailed and fine-tuned so as to illustrate their authenticity and is the embodiment of our relationship with this farm.

Each vineyard has developed signature attributes, providing us with further insight into the complexity, texture and subtle variation in each of these vineyards' wines. They all lie mid-slope in duplex soil with restrained vigour. Various expanses of iron rich clay allow retention of enough water and nutrients to safeguard the vines from any stress. Highest of all near the winery the clay is shallow and the gravel fragments larger, articulating into wines with darkened fruit and sturdy backbone. Following the slope below these vineyards, the soil is deeper and finer in texture, where the roots search for the clay. The wines here appear with more red fruit and opulence.

This wine represents the soil of the entire farm. The fine-textured Granite translates into a delicately structured wine, every bit as intense as Pinot Noir at its authentic best: Seductive, soft handed and persistent.

## TASTING NOTES

Layered and dense fruit of cherry, raspberry, blackberry, and Turkish delight alludes to the varied vineyard parcels. The fresh, dewy lift and full sweet violets on the nose conveys the clarity of Mrs. M vineyard in Granite soil. The broad, chewy texture engulfs the palate; framed by the thicker tannins of Windansea vineyard; leaching soft spices of cinnamon, clove and fennel in the finish.

<b>ANALYSIS</b>	Alcohol by volume	14.1 %
	Total Acidity	5.6 g/l
	pH	3.58
	Residual sugar	2.1 g/l

## LOCATION & CLIMATE

These vineyards lie in the most favourable soil structures of porphyritic Granite on the mid slope, ranging from 220 to 290m in altitude, in the Upper Hemel-en-Aarde Valley. This appellation ranges from 4 to 8 km in proximity to the Atlantic Ocean. The climate is cool and temperate, where parallel mountain ranges channel the southerly oceangoing winds through the appellation during the summer. These southerly winds in turn create regular sea mists and overcast conditions, moderating the temperatures in the valley. The annual rain fall is 850mm, with 50% falling in the winter months (May – August).

<b>APPELLATION</b>	Wine of Origin UPPER HEMEL-EN-AARDE VALLEY
<b>SOIL</b>	Decomposed granite over iron-rich clay subsoil. Depth of the soil ranges from 70 to 130cm. Fine textured gravel to coarse fragments on the uppermost slopes and broken up claystone in places.
<b>ASPECT</b>	North-West and South-East facing. Slopes range from 12 to 16%.
<b>TRELISSING</b>	7-wire Vertical Shoot Positioning (VSP) with movable wires
<b>AGE OF VINES</b>	15 - 20 years
<b>PRUNING</b>	Cordon and Single Guyot
<b>VINES PER Ha</b>	2857 - 5000
<b>AVERAGE YIELD</b>	4.5 – 7.5 tons/ha (30 - 50 hl/ha)

## 2022 VINTAGE

### *Growing Season & Harvesting*

The growing season was preceded by a glorious Winter for vine dormancy. Abundant rain from May through to August and 45 chilling portions to a late budbreak in mid-September, ensured an even budbreak and good fertility in the vines. An exceptionally cool Spring produced late flowering from mid to late November, with a storm system causing some wind damage during flowering on 25<sup>th</sup> November. As December passed into January, the rain disappeared and the sun came out, producing a dry and warmer ripening period for the grapes. The drawn out growing season still culminated in an average ripening period of 107 days from flowering to harvest for both the Pinot Noir and Chardonnay. Abundant yields were observed in all varieties and excellent health of the bunches from the drier conditions.

The **Pinot Noir** was harvested from selected parcels on the farm from **25<sup>h</sup> February to 18<sup>th</sup> March**.

### WEATHER DATA RESPECTIVE TO VINTAGE SEASONS

	2018	2019	2020	2021	2022
<b>DORMANCY / WINTER (June - August)</b>					
Rain (mm)	338	325	202	348	277
Average Temperature (°C)	13,7	14,5	13,6	13,5	13,2
Accumulated Chilling Portions (Dynamic Model)	32	22	28	33	45
<b>VEGETATIVE GROWTH (September - December)</b>					
Rain (mm)	162	160	233	200	197
Average Temperature (°C)	17,5	17,1	16,8	15,9	15,7
Growing Degree Days units (°C)	1002	915	884	790	765
<b>RIPENING (January - February)</b>					
Rain (mm)	91	150	99	46	20
Average Temperature (°C)	21,4	19,4	20	19,8	20,6
Total hours over 30°C	95	22	26	12	57
Growing Degree Days (°C)	732	617	637	614	663

## *Winemaking*

The grapes are packed in to large-surface area crates to limit pressure on the bunches. The day's harvest is cooled down overnight to 8°C in the winery's refrigerated cold room. The bunches are sorted on a conveyor, destemmed, and fall directly to the fermenter (with no crushing). **No sulphur** is used in the winemaking until after malolactic fermentation, allowing diverse micro-organisms from the grape itself to flourish unrestrained in the spontaneous fermentation. These vineyard parcels also contain a discretionary percentage of **whole bunches**, which vary substantially between each site. Cold maceration ensues for 6 to 7 days at 8 to 10°C. All parcels are **fermented by spontaneous yeasts**, and only *pigeage* (punching down) applied for extraction. The wine spends approximately 25 days on the skins before pressing. After pressing, it is racked and left to complete its malolactic fermentation and maturation in barrel on its lees.

## *Maturation & Bottling*

**Matured for 11 months** in barrique (228L) barrels produced in Burgundy and custom made for the various vineyards. Tighter grained oak is preferred for subtle flavour, with longer seasoning and slower, lower temperature toasting. **New oak** comprises **29%**. The wine is racked to stainless steel tanks for another **5 months of élevage**. **No fining or filtration**, and a sulphur adjustment before bottling.

<b>BOTTLES PRODUCED</b>	19 750 x 750ml
<b>BOTTLING DATE</b>	2 June 2023
<b>CELLAR DOOR PRICE</b>	R 590.00
<b>BEST DRINKING</b>	2 – 15 years