

LOTHIAN VINEYARDS PINOT NOIR



In its opulent setting on the banks of the Palmiet River and a private lake in the Elgin Valley, Lothian Vineyards shines in a class of its own. Years of searching for the perfect location finally revealed Elgin's cool-climate terroir as an elegant setting for growing grapes to produce exceptional Burgundian-style Pinot Noir, Chardonnay, Riesling and Rosé varieties. The Wilson family's non-interventionist artisanal wine-making technique flows into the feel of Lothian House: a feat of modern architecture, designed with sensitivity towards the environment. Lothian estate is distinguished by nature, positioned in the Kogelberg Biosphere, which possesses 1654 plant species found nowhere else on earth.

VITICULTURE

The Wilson brothers farm their vineyards in accordance with South Africa's voluntary Integrated Production of Wine program, creating a sustainable ecosystem for plants and animals in their property. Due to Elgin's proximity to the cold Atlantic Ocean and high altitude, the valley's cool environment makes it the ideal home for varieties such as Pinot Noir, Chardonnay, Rose and Riesling and permits a predominantly non-interventionist approach to wine making. Working in harmony with nature, the grapes are harvested by hand at the optimal moment for full flavours before being transported a short distance to the local winery.



VINIFICATION

Once the grapes are harvested, they pass into the hands of the estate's skilled enologist, Richard Kershaw MW. Richard is one of the few Masters of Wine in the world that are actually directly involved in the production process. Handled as minimally as possible, the integrity of the fruit and its clonal characteristics are maintained, allowing Richard to craft elegant and exquisitely complex wines that reflect the unique climate and terroir of Lothian's vineyards.



SKU: 829762

Region Western Cape, Elgin Valley

Classification Wine of Western Cape

Vintage 2018

Grapes 100% Pinot Noir

Soil Composition Table Mountain Sandstone

Vineyard Training Guyot

Density/Yield 45 hl/ha

Fermentation Spontaneous fermentation in open fermenters for 10 days, then lightly pressed and transferred to French barrique (20% new) to undergo malolactic fermentation. Aged for 11 months in used oak barrels.

Alcohol 13.0%

Residual Sugar 1.0 g/l

PH 3.45 g/l

TA 6.5 g/l

Free SO2 25 mg/l

Total SO2 55 mg/l

TASTING NOTES

The wine has a bold rich colour. This hints at a more substantial style of Pinot Noir. On the nose, spicy oak gives way to violets and forest floor. The entry is silky. The mid-palate weight of this wine is remarkable. There are baked plums and morello cherries to be discovered. The youthfulness of this wine is revealed by the cocoa powder tannins that develop along with hints of dark chocolate and strawberry. The wine was barrel matured for a period of eleven months and lightly filtered prior to bottling to maintain the wines integrity and delicate Pinot flavour spectrum.

PAIRING SUGGESTION

This beautifully structured, complex Pinot Noir lends itself to be paired with flavourful roasts, cassoulets, mushroom soufflé, and game bird. It is a nice addition to any summer braai, South Africa's version of barbecue.