

2020 Kershaw Kogelberg Sandstone PN115

VARIETAL INFORMATION: 100% Pinot Noir made from clone PN115.

WINE OF ORIGIN: Kogelberg, Elgin, Western Cape, South Africa.

SOIL: Sandstone.

TOTAL PRODUCTION: 700 bottles.



OVERVIEW: The inspiration for these Deconstructed Pinot Noirs stems from my belief that the Elgin region boasts credentials that make it world-class. My mandate has been to prove that Elgin has a signature grape synonymous with the area and exhibits specific 'terroirs' (mesoclimates) within its demarcated boundary, reflecting regional distinctions. To fully comprehend this, it is necessary to dig deeper into the DNA that makes up our region. As such, I split Elgin into seven different sub-regions or zones whereby each zone identifies with a particular topographical or climatic nuance. Within these zones, I then selected specific vineyards and further an individual clone. This wine is from the South Western part of Elgin, in the Kogelberg biosphere. The Sandstone soils lend lightness, elegance and lift in the mid-palate, very subtle. PN115 tends to be more broad and structured but on these soils still has a lovely lift.

VINTAGE: Hand-Picking Dates: 24st February 2020.

Brix at Harvest: 23.2

SEASON: In 2020, we had milder weather at the beginning of August that led to early budburst yet milder weather into Spring meant flowering proceeded a little later. Wind was a bit of a problem reducing the amount of fertilisation, so bunch sizes were destined to be smaller - no bad thing for quality. Summer was blustery and drizzly leading to better vegetative growth but more challenges for downy mildew pressure especially on the young bunches and leaves. In early January Elgin experienced a downpour of 90mm. Whilst this rain helped replenish soil reserves further it also mitigated the need for any irrigation during the season. The summer rain saw a considerable slowdown of ripening leading to potentially a later harvest. The flavour concentration is phenomenal and some of the best I have ever experienced. In addition, the Pinot Noir shows better colour and tannins than in 2019, with an exquisite flavour spectrum and extraction.

WINEMAKING: The grapes were handpicked and manually sorted on a conveyor before the stems were removed. The destemmed berries were dropped uncrushed into small 500kg open-topped fermenters. The grapes underwent a 3-day maceration before spontaneous fermentation began. A gentle delestage program was charted, and the grapes remained on skins for up to 15 days. The wine was then racked to barrel under gravity and the remaining pomace basket pressed. Malolactic proceeded in barrel followed by a light sulphuring after which the wine was racked off malolactic lees and returned to clean barrels for an 11-month maturation. No fining is usually necessary, and the wine was racked and lightly filtered before bottling.

BARREL SELECTION: Only Burgundy and only French oak was chosen. Importantly, this wine was micro-vinified as a separate batch. Only French oak wood was selected and 228 litres a pièce used. For the Deconstructed Pinot we used around 33% new oak with the remainder split equally into 2nd and 3rd fill a pièce.

ALCOHOL: 13.54%

TASTING PROFILE: A youthful nose is filled with bright Bing cherry, sweet spice and pine needles. The palate entry is elegant and delicately framed with pliant tannins and underpinned by vivacious acidity. The mid-palate has a sheen and feels silky smooth with notes of dark chocolate, cherry flesh, forest floor and freshly tilled soil. Linear in shape, the wine is dextrous and has an extended finish.

