

2023 Kershaw Clonal Selection Elgin Pinot Noir

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

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

VINEYARD PRODUCTION: Selected from 5 tiny parcels of Pinot Noir.

HISTORY: In 2012, owner Richard Kershaw MW established 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, benefiting from higher altitude, ocean proximity, specific cloud cover sequencing, high cold units, and a large diurnal range, enabling the germane grapes, Chardonnay, Syrah, and Pinot Noir, to show a sense of place.

VINTAGE: Hand-Picking Dates: 6th February - 1st March 2023
Brix at Harvest: 22.1 - 24

SEASON: Winter rainfall was again below average, but temperatures during dormancy in 2022 were lower than the previous year, with minimums dropping below 0°C each month. Spring was cold and wet. However, daytime temperatures were higher than average, accelerating bud break and initial vine growth, even though nighttime temperatures remained lower. The weather shifted to warmer, drier conditions in December and January, accelerating vine growth and leading to earlier grape ripening. Temperatures remained moderate to cool throughout the season, with the highest temperature not exceeding 32.2°C. This helped develop complex flavours while retaining the grapes' acidity. February and March brought cooler temperatures and increased rainfall, initially raising concerns about grape quality. However, the earlier dry conditions allowed soils to absorb rainfall, reducing vine stress and supporting proper physiological ripening, particularly in Chardonnay and Pinot Noir. As a result, these varieties were harvested two weeks earlier than usual.

WINEMAKING: The grapes were handpicked into small lug baskets and 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 delastage program was charted. The grapes remained on skins for 12-18 days before being run off their skins to tank with the remaining marc gently basket pressed. The wine settled overnight before being racked by gravity to barrel. Malolactic proceeded in barrel, followed by a light sulphuring, after which the finished wine spent around 10-11 months undergoing maturation.

BARREL SELECTION: A small number of artisanal coopers were selected, all from Burgundy. Importantly, each clone and soil type was microvinified separately. Overall, the average in 2023 was 38% new oak; the rest went into 2nd and 3rd-fill barrels.

ALCOHOL: 13.85% | **RS:** 2 g/l | **TA:** 6 g/l | **pH:** 3.36 | **TOTAL PRODUCTION:** 3345 bottles

TASTING PROFILE: This wine has enticing aromas of ripe strawberries, raspberries, and cherry fizzer layered with subtle toast and fragrant wood spice, nuanced by forest floor and liquorice. The palate is richer and more densely textured than previous vintages, with firm, fine-grained tannins that provide grip and structure. Savoury notes edge framing vibrant red fruit and a charming "strawberries on toast" character, while a deeper layer of nutmeg and clove builds through the mid-palate, accompanied by fresh acidity that flows through the middle, guiding the wine to a lengthy, satisfying close.



Kershaw

