

2021 Kershaw Clonal Selection Elgin Pinot Noir

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



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

TOTAL VINEYARD PRODUCTION: 10.93 tons selected from 7 tiny parcels of Pinot Noir.

Kershaw

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: 26th February – 5th March 2021
Brix at Harvest: 22.8 – 23.6

SEASON: 2021 was an outstanding vintage that was cooler and later than the ten-year average. During the post-harvest period of 2020, there were reasonable water reserves in the soil and this allowed the vines to have a successful build-up of reserves as we headed into winter. Fortunately, winter rainfall was significantly higher than the previous season. Budding occurred in late August around normal and once activated, it was very even for Pinot Noir. A cool early Spring with wetter conditions meant the soils remained cool, leading to a delayed growth of the immature shoots by up to three weeks. Veraison occurred 2-3 weeks later than average giving a much longer hang-time than normal and harvesting began in late February but went deep into March. The wines themselves have a fabulous pH with high acidity and perfumed flavour profiles; alcohols are somewhat lower than average, in fact, the lowest since I began making wine. Tannin ripeness was fabulous and very even as the phenolic ripeness took place over such a long time and at lower sugar levels.

WINEMAKING: The grapes were handpicked and manually sorted on a conveyor before the stems were removed. The de-stemmed berries fell onto a vibrating table to be sorted 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, whereby all the juice ran from the tank daily, to allow any unwanted lees to settle out and for the cap to completely collapse before running the juice back over the crumbled pomace. 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 into barrel. Malolactic proceeded in barrel followed by a light sulphuring after which the finished wine spent around 10-11 months undergoing maturation. During this period each and every barrel was tasted every 6 weeks and notes and scores logged to better understand our knowledge of clonal, soil and barrel selection. No finings were generally necessary, and the wine was simply racked and lightly filtered prior to bottling.

BARREL SELECTION: A small number of artisanal coopers were selected, all from Burgundy and only French oak was chosen. Importantly, each clone and soil type was micro-vinified as separate batches. Overall, the average in 2021 was 25% new oak; 71.9% 228 l, 8.6% 300 l; 7.2% 500 l and 12.5% in breathable eggs.

ALCOHOL: 13.5%

TOTAL PRODUCTION: 5080 bottles, 20 Magnums.

TASTING PROFILE: A restrained, gently lifted aroma of Alpine air, freshly picked raspberry, wild strawberry, light coffee and savoury undergrowth. An appealing firm, chewy texture and vibrant acidity surround a fruit core that shows raspberry jelly, red plum, sweet spice and macchiato foam. A deep, penetrating mid-palate yet with buoyancy and lift that gives the wine an upright spine and continues into an extended farewell.



Elgin. The cooler place to be