

2022 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: 23rd February - 9th March 2022
Brix at Harvest: 22.1 - 24

SEASON: 2022 follows 2021 as another cooler season. Both years experienced La Niña phenomena, with colder but slightly drier winters and cooler, slightly damper springs. There were lower minimum temperatures in the preceding winter. Rainfall was nearly identical to the long-term average, but cold units were over 20% higher, indicating prolonged low temperatures. Spring was drier than average, allowing for even budding and shoot growth. However, it was also cool, causing the growth cycle to start 10 to 14 days later. Cooler and drizzly weather continued into early summer, contributing to lush canopies that required continuous management. Harvest in 2022 was delayed on average by 10 to 14 days. As temperatures remained moderate throughout the rest of the season, vineyards took their time to reach optimum ripeness. The 2022 crop was smaller but of exceptional quality, exhibiting stunning flavour and colour development, as well as wonderful freshness and purity of the fruit, alongside lower alcohol levels and interestingly lower acidities.

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 2022 was 32% new oak; the rest went into 2nd and 3rd-fill barrels.

ALCOHOL: 13.5%

TOTAL PRODUCTION: 5319 bottles.

TASTING PROFILE: This wine has an enticing, complex nose of ripe plum, pencil shavings, and the icing on Zoo biscuits, overlaid with the fragrance of dried flowers and the subtle presence of oak. A notable interplay between the oak and the fruit contributes to a rounded mouthfeel framed by grippy tannins that provide structure and racy, vibrant acidity that adds freshness and balance. There is real power and focus, with plenty of material in the mid-palate. A long, satisfying finish with lingering notes of spice, toast, and floral nuances, this is a tightly wound wine that will unfold beautifully over time.



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