

## 2018 Kershaw Elgin Pinot Noir

RANGE: Clonal Selection

VARIETAL INFORMATION: 100% Pinot Noir made from French clones PN777, PN667, PN115, and PN113.

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

TOTAL VINEYARD PRODUCTION: 9.44 tons selected from 11 tiny parcels of Pinot Noir.

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: 14th February – 12th March 2018  
Brix at Harvest: 20.50 – 23.7

SEASON: The trend of below average winter-rainfall, which begun in the winter of 2015 persisted in the winter of 2017. Thus, soils were drier and cover crops less established as the 2018 season began. However, this must be seen in the context of Elgin, one of the most reliable areas with regards rainfall and the storage thereof. Despite a reduction in rain, Elgin was still a lot better off than the rest of the South African wine areas. What did cause a reduction in our seasonal yield was wet, cool and windy weather during flowering. Chardonnay and Pinot Noir are especially sensitive to a poor flowering environment. As an upside, the smaller berries delivered high aromatic intensity and good colour for the reds. During the vegetative period, there were some warm days but no damaging heatwaves and on average the growing season was cooler resulting in smaller bunch sizes and decent acidities. In what seems to have become a trend, we again experienced sporadic showers during the growing season, providing some relief in terms of water, vapour pressure deficit and temperature. There were however reports of hail damage from some parts of the valley. The cooler weather meant slower ripening, and this allowed the vines to accumulate the important secondary metabolites that are the hallmark of noble cultivars interacting with well-matched terroir.

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 délestage 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 10-12 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. 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. Each batch used an algorithm that we have developed to ascertain which coopers work best and how many new and used barrels were utilised. Overall, the average in 2018 was 20.6% new oak; 73.8% 228 l and 16.1% 500 l and 10.1% in breathable eggs.

ALCOHOL: 13.50%

TOTAL PRODUCTION: 8056 bottles & 33 Magnums.

TASTING PROFILE: Captivating floral attributes underscored by purity, focus and freshness framed by fine powder tannins yet cushioned by a succulent texture and flavours of black cherry, pomegranate, rose petal and raspberry.



*Kershaw*

WINES OF ELGIN



 @RKershaw Wines

 @richardkershawwines

 RKershaw Wines

*Elgin. The cooler place to be*