

2022 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: 500 bottles.



OVERVIEW: The inspiration for these Deconstructed Pinot Noir's 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: 25th February 2022.

Brix at Harvest: 23.8

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 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. For the Deconstructed Pinot we used around 50% new oak with the remainder split equally into a 2nd fill a pièce.

ALCOHOL: 13.4% **RS:** 1.5 g/l **TA:** 6.3 g/l **pH:** 3.31

TASTING PROFILE: Direct, clean aromas of dried orange peel and balsamic pine resin with some peaty elements. A well-defined palate that expressed light, toasty notes interplayed with ripe plum, cherry, and orange peel, complemented by a subtle grip of firm yet fine-grained tannins and vibrant acidity. Closes with morello cherry, earth and pine.



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