

2017 Kershaw Elgin Pinot Noir

RANGE: Clonal Selection

VARIETAL INFORMATION: 100% Pinot Noir made from French clones PN777, PN667, PN115, PN114 and PN113.

WINE OF ORIGIN: Elgin, Western Cape, South Africa

TOTAL VINEYARD PRODUCTION: 6.87 tons selected from 6 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 – 24th February 2017
Brix at Harvest: 22.60 – 24.90

SEASON: Whilst 2017 experienced a cool winter to enable good vine dormancy, the rainfall was low and followed similar conditions felt in 2015 and 2016. Budbreak took place in ideal warm sunny conditions whilst flowering was a touch earlier than normal; strong blustery winds meant pollination took longer to complete. As a result, berry set was uneven leading to some smaller berries that despite a lower yield did have good concentration of flavours. Despite expecting an early harvest an unusually cool December slowed down ripening whilst some January rain during veraison helped nourish the soils and more importantly, helped the vine focus on grape ripening rather than foliage & root growth. Harvest took place under blue skies in the second half of February. Importantly, night time temperatures were cooler than usual enabling better colour and flavour formation; retention of acidity; steady phenolic ripeness. The net result is wines with fabulous natural acidity, pure and penetrating fruit flavours and fine powdery tannins.

WINEMAKING: The grapes were handpicked into small lug baskets and then 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 pigeage program was charted and the grapes remained on skins for 10-16 days. The wine was then racked to barrel under gravity and the remaining pomace basket-pressed. Malolactic then proceeded in barrel followed by a light sulphuring after which the wine was racked off Malolactic lees and returned to cleaned barrels for an 11-month maturation. No finings were necessary and the wine was simply racked and filtered prior to bottling.

BARREL SELECTION: A small number of artisanal coopers were selected, all from Burgundy and only French oak was chosen. 12% of the oak was new with the remainder split into 2nd and 3rd fill barrels of 228, 300 and 500 litres.

ALCOHOL: 13.50% For more information see extended technical sheet available on www.richardkershawwines.co.za

TOTAL PRODUCTION: 5850 bottles were produced, each individually marked on the label.

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.



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