



## PINOT NOIR 2008

### COMPOSITION

- Pinot Noir 100%

### ORIGIN

The grapes are sourced from the Casablanca Valley situated 45km from the Pacific Ocean.

The cool microclimate allows the fruit to obtain optimum maturity and retain natural acidity important in the production of high quality wines.

### HARVEST INFORMATION

- Origin Casablanca Valley
- Date April 15<sup>th</sup> to 30<sup>th</sup>
- Yield 6 tons/hectare
- Harvest method Hand picked

### WINEMAKING

- Destemming 100 %
- Fermentation period 7 - 10 days
- Fermented in Stainless steel tanks
- Aging 12 months in French oak barrels

### TASTING NOTES

A sumptuous ruby red in color. Aromatically intense, one is presented with a medley of sour cherries and raspberry jam with notes of coconut and vanilla. In the palate it is characterized by silky red mature fruits and soft tannins. This Pinot Noir has personality and concentration with multiple stages of taste expressions, making it unique in its class.

### CHEMICAL ANALYSIS

- Alcohol 14.0% by volume
- pH 3.44
- Total acidity 5.55 g/L expressed in Tartaric acid
- Residual sugar 4.00 g/L

