



## Columbine Special Reserve



### PINOT NOIR 2010

#### 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 20<sup>th</sup>
- Yield 8 tons/hectare
- Harvest method Hand picked

#### WINEMAKING

- Destemming 100 %
- Fermentation period 7 days
- Fermented in Stainless steel tanks
- Aging 6 months French oak barrel

#### TASTING NOTES

Our estate Pinot Noir Reserve offers an intense ruby red color with purple hues. In the nose discover aromas of mature red fruits such as strawberry, raspberry, and blueberry jam with a light touch of vanilla from balanced oak aging. On the palate it is medium bodied with round and silky tannins filling the mouth leading to an elegant finish. This Casablanca valley Pinot Noir Reserve is ready to drink immediately, but will age nicely for a few years.

#### CHEMICAL ANALYSIS

- Alcohol 13.6% by volume
- pH 3.51
- Total acidity 5.60 g/L expressed in Tartaric acid
- Residual sugar 3.30 g/L

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