

La Brune

WINE OF SOUTH AFRICA

Winemaker:	Nico Grobler
Varietals:	100% Pinot Noir
Origin:	Glen Erskine – Elgin Valley
Clone :	PN 115 & PN 777
Age of vines:	7 years
Soil:	Bokkeveld shale with some rocky Ferricrete sections
Planting density:	10 000 vines/ Ha
Elevation:	280 metres above sea level
Yield:	6 Tons/ Ha
Vinification:	40% Whole bunch fermented. 20 Day cold soaking before fermentation. Spontaneous fermentation in small open fermenters. One to two punch downs per day. Fermentation temperatures around 28 - 32°C. Soft pressing and settling for one week before going to barrels.
Oaking:	12 months, 300L 'untoasted' barrels. 25% new rest 2nd, 3rd and 4th fill. Oak from forest Pierre du Bourgogne. Barrels are custom made for La Brune by Nico and Bruno Lorenzon.
Product description:	Perfumed, orange peel and strawberry. Notes of forest floor and mushroom. Linear, tight with a mineral core coated with some beautiful texture and red fruit and a long pure finish.
Production:	300 cases x 6
Aging Potential:	8 to 12 years.

