

La Brune

WINE OF SOUTH AFRICA

Vintage & Winemaking Notes

Vintage Notes

100% Elgin fruit. Blend of clones 667 and 777. Clone 667 provides the bone structure, freshness and minerality and clone 777 gives the fruit and perfume.

Vinification:

Grapes are picked by hand and placed in small 20kg crates. They are cooled to 1 °C, most are de-stemmed (but not crushed). Twenty per cent whole bunches is added to Clone 667 and 10% to Clone 777. Each clone is vinified separately. The berries are pre-soaked for up to 15 days in small open fermenters. This is to infuse with flavour and colour creating elegance, finesse, freshness and purity. Fermentation is allowed to start and finish spontaneously with wild yeast. Extraction during fermentation is done by gently walking through the fermenting wine once or twice a day. This enhances flavour and structure with minimum extraction. Fermentation is long and slow, with temperatures stable at approximately 30 °C. Once grapes are fermented dry, they are softly pressed out and left to settle down in a stainless steel tank with cooling for up to 2 weeks. Pre-MLF wine is then free flowed into 300L barrels (Untoasted Burgundian Oak), 25% new oak, and left to go through MLF. Wine will not leave the barrel again until it is blended for bottling (after approximately 12-14 months). La Brune Pinot Noir is in bottle 12 months before release.

Analysis:

Alcohol Vol% = 12.7; Residual sugar g/l = 2.6;
Total acidity g/l = 5.5; Volatile acidity g/l = 0.7; pH = 3.6



w: www.labrune.co.za - m: +27 (0)82 067 6425 - e: info@labrune.co.za

