

The Valley

PINOT NOIR 2019

- Winemaker – Nico Grobler
- Varietals – 100% Pinot Noir
- Origin – Glen Erskine, Wallovale, Smarag, Elgin Valley
- Clone – PN 115, PN 667 and PN B52
- Age of vines – 7 to 12 years
- Soil – Bokkeveld shale with some rocky Ferricrete sections.
- Planting density – ranging from 4 000 to 10 000 vines/ Ha
- Elevation – 280 to 350 metres above sea level
- Yield – 6 to 10 Tons/ Ha
- Vinification – 30% Whole bunch fermented. 10 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 – 10 months, 228L, 300L and 500L 'untoasted' barrels. All 2nd, 3rd and 4th fill. Oak from forest Pierre du Bourgogne. Barrels are custom made for La Brune by Nico and Bruno Lorenzon.
- Winemakers Notes – It's all about strawberries and cherries, some citrus notes with a fresh and pure profile. Linear, tight with red fruit and a beautiful soft texture with a long pure finish.
- Production – 2 000 cases x 6
- Aging Potential – 4 to 7 years.

