

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:	8 years
Soil:	Ferricrete with clay 2m below
Planting density:	10 000 vines/ Ha
Elevation:	280 metres above sea level
Yield:	1kg per vine
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. 60% new rest 2nd and 3rd fill. Oak from forest Pierre du Bourgogne. Barrels are custom made for La Brune by Nico and Bruno Lorenzon.
Winemaker's notes:	Incredible vintage. Back to real cool climate conditions after the drought. This vintage has a perfect balance between intensity and purity. Strawberry and mushroom nose with some earthy notes. Tight and linear framework with a mineral core which is layered with red fruit.
Production:	120 cases x 6
Aging Potential:	10 years.
Technical analysis:	Alc. 12.5% TA – 6.1 g/L pH – 3.5 RS – 2.1 g/L

