

The Valley

PINOT NOIR 2020

- Winemaker – Nico Grobler
- Varietals – 100% Pinot Noir
- Origin – 10 different vineyards from 5 different growers
- Clone – PN113, 115, 777, 667 & 459
- Age of vines – 7 to 12 years
- Soil – Bokkeveld shale Ferricrete, Loam & Table mountain sandstone
- 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 – 20% 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 Bourgoigne. Barrels are custom made for La Brune by Nico and Bruno Lorenzon.
- Winemakers Notes – Showing the beautiful profile of the Elgin Valley. Strawberries, cherries, citrus skin, mushroom and earthy notes. Juicy palate with a mineral core and a linear structure. Oak supporting the wine with adding texture. Perfect balance between complexity and drinkability.
- Production – 2 000 cases x 6
- Aging Potential – 4 to 7 years.
- Technical Analysis – Alc. 12.5% | TA – 6.1g/L | pH – 3.45 | RS – 2 g/L

