



# SALT ROCK

## STAND ALONE PINOT NOIR 2023



### WINEMAKER'S COMMENT:

The Hemel en Aarde is recognized as the main region for the production of Burgundian varieties in South Africa.

### VINIFICATION:

This wine is made in classic Burgundian style lots of whole bunch and punch downs kept to a minimum to allow for softer extraction. The wine was fermented spontaneously to showcase the site and variety. 30% new 300L French oak barrels were used to ensure more midpalate weight and length and the rest was split down the middle for second third and fourth barrels all 300L and French. Wine was aged for 12 months before fine filter and bottling.

### SOIL & TERROIR:

Hemel and Aarde Ridge is one of 3 wards in the valley it is the highest ward of the 3 region and enjoys the cool Atlantic breeze that pushes up the valley. The soil is ancient weathered sandstone with younger bokkeveld shale resulting in a good addition of clay in the soil perfect for very low yielding vineyards resulting in smaller berries and more concentration of flavors'.

### TASTING NOTE:

The wine shows notes of sour cherries, raspberries and Campari spice all hold together by good acidity and earthy notes. Resulting in a wine with old-world structure and earthy notes with new-world fruit character.

### TECHNICAL DATA:

Alc.	12.32 vol%
Total Extract:	23.8 g/l
Res sugar:	1.5 g/l
T.A.:	5.8 g/l
V.A.:	0.8 g/l
pH:	3.49

### FOOD:

Would go well with some game dishes, roasted chicken or Cheese boards.