

2021 Kershaw Kogelberg Sandstone PN115

VARIETAL INFORMATION: 100% Pinot Noir made from clone PN115.

WINE OF ORIGIN: Kogelberg, Elgin, Western Cape, South Africa.

SOIL: Sandstone.

TOTAL PRODUCTION: 550 bottles.



OVERVIEW: The inspiration for these Deconstructed Pinot Noir's stems from my belief that the Elgin region boasts credentials that make it world-class. My mandate has been to prove that Elgin has a signature grape synonymous with the area and exhibits specific 'terroirs' (mesoclimates) within its demarcated boundary, reflecting regional distinctions. To fully comprehend this, it is necessary to dig deeper into the DNA that makes up our region. As such, I split Elgin into seven different sub-regions or zones whereby each zone identifies with a particular topographical or climatic nuance. Within these zones, I then selected specific vineyards and further an individual clone. This wine is from the South Western part of Elgin, in the Kogelberg biosphere. The Sandstone soils lend lightness, elegance and lift in the mid-palate, very subtle. PN115 tends to be more broad and structured but on these soils still has a lovely lift.

VINTAGE: Hand-Picking Dates: 26th February 2021.

Brix at Harvest: 23.6

SEASON: 2021 was an outstanding vintage that was cooler and later than the ten-year average. During the post-harvest period of 2020, there were reasonable water reserves in the soil and this allowed the vines to have a successful build-up of reserves as we headed into winter. Fortunately, winter rainfall was significantly higher than the previous season. Budding occurred in late August around normal and once activated, it was very even for Pinot Noir. A cool early Spring with wetter conditions meant the soils remained cool, leading to a delayed growth of the immature shoots by up to three weeks. Flowering and fruit set was characterised by continuous cool conditions with frequent rain showers. Veraison occurred 2-3 weeks later than average giving a much longer hangtime than normal and harvesting began in late February but went deep into March. The wines themselves have a fabulous pH with high acidity and perfumed flavour profiles; alcohols are somewhat lower than average, in fact, the lowest since I began making wine.

WINEMAKING: The grapes were handpicked and manually sorted on a conveyor before the stems were removed. The destemmed berries were dropped uncrushed into small 500kg open-topped fermenters. The grapes underwent a 3-day maceration before spontaneous fermentation began. A gentle delestage program was charted, and the grapes remained on skins for up to 15 days. The wine was then racked to barrel under gravity and the remaining pomace basket pressed. Malolactic proceeded in barrel followed by a light sulphuring after which the wine was racked off malolactic lees and returned to clean barrels for an 11-month maturation. No fining is usually necessary, and the wine was racked and lightly filtered before bottling.

BARREL SELECTION: Only Burgundy and only French oak was chosen. Importantly, this wine was micro-vinified as a separate batch. Only French oak wood was selected and 228 litres a pièce used. For the Deconstructed Pinot we used around 50% new oak with the remainder split equally into a 2nd fill a pièce.

ALCOHOL: 13%

TASTING PROFILE: Intense and attractive aromas of strawberry, Bing cherry, orange peel and dark chocolate. The perfume lingers into the palate as the entry is medium-bodied, juicy, ripe and silky-textured. A pulsating acidity coated by fleshy red plums, cherry compote and tinned strawberry. Intermingled are wisps of incense, almost peat notes from an earthier wood content giving a beguiling interplay of wood and fruit.

