

Kershaw Pinot Noir Deconstructed Kogelberg Sandstone PN115

Richard Kershaw Wines

South Africa - Western Cape - Cape South Coast - Elgin

Only two barrels made. 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.

Tasting Notes : Light to medium cerise; 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. Complex with excellent concentration, the wine has a crushed velvet tannin and persistency that lingers on for many minutes.

| Specifications | |
|------------------------|--|
| Appellation | Cape South Coast - Elgin |
| Wine Type | Red |
| Varietals | 100% Pinot Noir |
| Age of Vines | 18 years old vines |
| Agricultural Practices | Sustainable |
| Soil type | Kogelberg Sandstone |
| Vinification | The grapes were handpicked into small lug baskets and manually sorted before the stems were removed. The berries were sorted before dropping uncrushed into small 500kg open-topped fermenters. They underwent a 3-day maceration before spontaneous fermentation began. A gentle delastage 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 sulfuring after which the wine was racked off Malolactic lees and returned to clean barrels for an 11-month maturation. No fining, only racked and lightly filtered before bottling. only 228 liters french oak barrels artisanal coopers from Burgundy. |
| Production | 90 (9-liter cases) |
| Pairings | Roast duck breast with a raspberry glaze. |



| Codes, Weights and Measures | |
|-----------------------------|-----------------|
| UPC | 7 84585 03141 2 |
| Units/Case | 6 |
| Unit Size | 750 mL |
| Container | bottle |

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|---------------|-------------------------------|
| SCC | 1 07 84585 03141 9 |
| Case Weight | 25 |
| Cases/Pallet | 120 |
| Layers/Pallet | 15 |
| ABV | 13% |
| SRP | \$ 144.99 USD 750mL Bottle |