

# Pinot Noir 2015

**RANGE:** SMUGGLERS BOOT - An innovative range that pays tribute to the ingenuity of winemakers past and present.

**VARIETAL INFORMATION:** 100% Pinot Noir made from French clones PN667, PN115 and PN113.

**WINE OF ORIGIN:** Elgin, Western Cape, South Africa

**HISTORY:** In 2014, The Smuggler's Boot wines were first released. The name derives from the time of trade embargoes in South Africa when growers & winemakers smuggled grapevine material into the country by hiding the cuttings in Wellington boots. The Smuggler's Boot range celebrates that ingenuity.

**VINTAGE:** Hand-Picking Dates: 5th – 11th February 2015  
Brix at Harvest: 22.68 – 23.84

**SEASON:** Copious rain during the early half of winter and respectable cold units meant the vines underwent decent winter dormancy. A wet yet warmer August resulted in earlier budbreak yet cold evenings kept mildew infections at bay. Cooler nights continued well into spring ensuring an even budbreak and more importantly across all bearers giving better spacing within the eventual canopy. Dry conditions into late spring enabled a perfect flowering and subsequent shoot growth. A dry and warm summer without excessive heatwaves meant that berry set was unhindered and véraison took place 15 days early. Healthy picture-perfect grapes were harvested 2 weeks early resulting in wonderfully intense colours, succulent textures and a core of rich fruit balanced by bright acidity. As a net result 2015 has been described as a superlative year.

**WINEMAKING:** Handpicked grapes were first bunch sorted on a conveyor before the stems were removed and the destemmed berries sorted to remove jacks and substandard berries. After a 3-day maceration in 500kg open-topped fermenters, the uncrushed grapes began a spontaneous fermentation. A gentle pigeage program was charted and the grapes remained on skins for 10-16 days. The free-run wine was racked to a combination of 50% French oak barrels (10% new) and 50% breathable plastic eggs with the remaining pomace basket-pressed. Malolactic then proceeded followed by a light sulphuring after which the wine was racked off Malolactic lees and returned to cleaned barrels for an 11-month maturation. No finings were necessary and the wine was simply racked and lightly filtered prior to bottling.

**ALCOHOL:** 13.5%      **TOTAL PRODUCTION:** 2400 bottles

**TASTING PROFILE:** Attractive strawberry, savoury and star anise spice linger on the nose. Juicy and sumptuous on the mid palate with breadth of flavour offset by a nimbleness of fresh acidity, friable tannins and sinuous mouthfeel, this Pinot unwraps to earthy, fennel, chocolate and a hint of incense to a long supple finish.

**FOOD PAIRING:** Richard's personal suggestions for dishes include charcuterie, its salt and fat being complemented by the delicate spicy notes and fruit; Pork loin with honey, pepper, and lemon-zest glaze; Carpaccio; duck cassoulet; oven-roasted monkfish with garlic mashed potatoes; seared tuna; wild mushroom risotto; a simple beet salad with some hazelnuts and ricotta cheese; a slice of Brie or Gorgonzola Dolce.

