`Bona Fide` Hemel-en-Aarde Pinot Noir 2018 Walker Bay, Hemel-en Aarde, Cape South Coast, South Africa



Grape Varieties	100% Pinot Noir
Winemaker	Peter-Allan Finlayson
Closure	Natural Cork
ABV	14%
Residual Sugar	2.2g/L
Acidity	5.35g/L
Wine pH	3.5
Bottle Sizes	75cl

PRODUCER

This small winery was established in 2007 by brothers Peter-Allan and Andrew Finlayson. Their father, Peter, was a pioneer in the production of cool climate Chardonnay and Pinot Noir at Bouchard Finlayson, so after university it seemed the natural thing for the boys to return home and source some fruit from the Hemelen-Aarde valley to start their own label. Crystallum is now one of the most highly regarded wineries in South Africa, yet the Finlaysons are determined to make even better wines. Peter-Allan has sourced fruit from some new vineyards, while winemaking has evolved. All of the wines are now fermented using indigenous yeasts and new oak has been reduced to help the bright fruit shine through.

VINEYARDS

The 'Bona Fide' Pinot Noir is produced from a single vineyard in the Hemel-en-Aarde valley area of Walker Bay. This single site is characterised by heavy clay and decomposed shales. The heavy soils create stress for the vines resulting in a wine of great concentration and flavour while maintaining freshness and elegance, typical of the Hemel-en-Aarde area.

VINTAGE

The 2018 vintage was hot and dry leading to smaller bunches of healthy grapes with great concentration of flavour.

VINIFICATION

Fermentation occurred spontaneously with no commercial yeasts added. 60% of the grapes were fermented as whole clusters, with the rest destemmed but left intact as whole berries. Total time on skins was five weeks after which the wine spent 11 months in French oak barriques, 20% of which was new.

TASTING NOTES

This wine is darker and more intense than any other Crystallum Pinot Noir. On the nose, there are notes of candied strawberry and cherry, with a hint of tomato leaf and black pepper. On the palate, it is well-balanced with full, grippy tannins.