## Serendipity

WINE WITH A MAGICAL TOUCH. FROM HEAVEN AND EARTH. FOLLOW YOUR DREAMS. SPREAD YOUR WINGS AND ALLOW SERENDIPITY TO TAKE YOU IN THE RIGHT DIRECTION.

## PINOT NOIR 2017

An unexpected surprise. Serendipity Pinot Noir a magical wine to make memories with. A wine that exhibits typical Pinot aroma of red fruit such as raspberry and strawberry with hints of forest floor. On palate the wine shows concentrated flavours of earth, spice with a lingering fruit finish. A fine tannin structure with a fresh acidity allowing a long finish that is persistent and fresh. Enjoy this wine with a mushroom risotto or crispy duck. Drink now until 2023.

## ----- VINEYARDS & VINIFICATION -----

Facing: North-west

Soil types: Decomposed shale soils with 30%

clay top soil

Age of vines: Planted in 2005, 10 years in Hemel-

and-Aarde Ridge Valley

Vineyard area: 1.2 ha Yield per hectare: 7 t/ha

Trellised: 6 Wire Perold Irrigation: Supplementary Clone: 115 with 101-14 rootstock

Harvest date: 20 February 2016 Degree balling at harvest: Early morning hand harvested pinot

noir 23,5 ºB Vinification: 4 Days cold soaking in open

> fermenter, inoculated with selected burgundy yeast, 2 pump overs and 2 punch downs done daily during peak fermentation, maximum temperature 28°C, near the end of fermentation little to no pump overs, only punch

Barrel maturation: Optimum drinking time: Burgundy coopers – 10 months 12%

new oak, 2<sup>nd</sup> fill 10%, 3<sup>rd</sup> fill 10% and 4<sup>th</sup> fill 70%, 228l French oak barrels

3 – 5 years after release

---- ANALYSIS ---

Alcohol 13,66 % TA 5.60 g/l Vol Sugar 4.3 g/ℓ pH 3.40

----- ACCOLADES -----

www.pinotnoirserendipity.com



