



SAURWEIN

Nom Pinot noir 2022

12 barrels produced by winemaker Jessica Saurwein



Origin:

Kaaimansgat Vineyard, Elandskloof Valley, Villiersdorp

The soil is shale origin with a significant portion of granite in the topsoil and clay throughout. This vineyard lies at 700 m above sea-level and is surrounded by tall mountains, making for a unique terroir ideal for the optimal ripening of this cultivar. Pinot noir clones 115, 667 & 777. The vineyard was planted in 2008.

Vintage 2022:

This was a superb vintage with good conditions for set and ripening. The wine is intense and graceful, yet rather powerful. The tannin is silky, medium-grained and is supported by fresh acidity, which brings the desired tension and a sense of weightlessness. I love this vintage, as it reminds me of riding my horse Fiver on the future vineyard site.

Winemaking:

Grapes are hand-picked, hand-sorted, grapes are cold-soaked, fermentation is spontaneous, post-fermentation maceration is complete when the tannins are optimal and the wine spent 10 months in 228 liter French oak barrels (26% new and older). My approach is as minimal intervention as possible.

Descriptors of the nose:

Mixed red and dark berry fruit, rose hip, lifted cocoa, typical and the unique orange rind character imparted by the vineyard site.

Descriptors of the flavour & palate:

Red and black cherry fruit, umami, roasted chestnuts, silky medium grained tannins, balanced acidity and the wine will gather further complexity with age. I feel like making a Tom-Yum soup every time I taste this wine, as the salty savour longs for the fruit of the Nom Pinot. Drink: 2023 – 2033

The story:

Nom stands for nombulelo (gratitude in “Xhosa”) and Nomkhubulwane (a forgotten African goddess of agriculture). Situated at 700m altitude, the vineyard is a place where gratitude is instilled and tales appear.

Alcohol: 14,0%

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