



SAURWEIN



Nom Pinot Noir 2023

KAAIMANSGAT VINEYARD | ELANDSKLOOF

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. 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.

12 barrels produced by winemaker Jessica Saurwein.

VINTAGE 2023

This was a superb vintage with good conditions for set and ripening. The wine is graceful and poised. The tannin is silky, medium-grained and is supported by fresh acidity, which brings the desired tension and a sense of weightlessness.

WINEMAKING

Grapes are hand-picked, hand-sorted, grapes are cold-soaked, fermentation is spontaneous, 12% whole bunch clusters were used, 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

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

The 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

Alcohol: 13,5%