



SAURWEIN

Nom Pinot noir 2017 – seven barrels produced
by Jessica Saurwein

Grape origin:

Kaaimansgat Vineyard, Elandskloof Valley, Villiersdorp -
The soil is granite with a significant portion of clay.

Vintage 2017:

2017 was a dry vintage in the Cape, great grape quality with more aromatics than 2016
+depth of flavour, +intensity, +structure

Descriptors of the nose:

Orange rind, rose hip/ cherry/ plum/ touch of savour

Descriptors of the flavour & palate:

red cherry fruit/ hibiscus/ nutmeg spice/ hints of moist mushrooms/ "garrigue"
velvety, firm tannins

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.

If you like - Ideal Cuisine:

Baked goats cheese crotin and in general French cuisine/ white meat fish/ red meat stews/
North Indian mild curries/ poultry and especially duck

Alcohol: 14,5%

Is it "Nom-Nom"?