



SAURWEIN

Nom Pinot noir 2016

five barrels produced by Jessica Saurwein

Grape origin:

Kaaimansgat Vineyard, Elandskloof Valley, Villiersdorp, South Africa
The soils parent material is granite with a good portion of clay;
Vineyards planted in 2008 and Pinot clone is 115.

Winemaking:

Cold soak, Spontaneous fermentation and barrel ageing for 11 months in French oak, of which 20% is new.

Vintage 2016:

2016 offered generous and great quality fruit with more tannin compared to 2015
+elegance, +flavour, +mouth-feel

Descriptors of the nose:

orange rind/ strawberry and red berries/ lavender/ touch of savour

Descriptors of the flavour & palate:

red cherry fruit, nutmeg spice/ hints of fresh moist forest floor/ "garrigue"/
velvet gloves / fine, 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.

Ideal Cuisine:

Baked goats cheese crotin/ white meat fish/ red meat stews/ North Indian curries/
duck a l'orange

Alcohol: 13,5%

Is it "Nom-Nom"?