



SAURWEIN

Nom Pinot noir 2018

– seven barrels produced
by Jessica Saurwein



Grape origin:

Kaaimansgat Vineyard, Elandskloof Valley, Villiersdorp -
The soil is shale origin with a significant portion of granite in
the topsoil and clay throughout. Pinot noir clone 115 & 777.
The vineyard was planted in 2008.

Vintage 2018:

2018 was a dry vintage in the Cape, leading to tiny grapes
and wines with a high grape to juice ratio, concentration
and intensity are key words
+length, +intensity of fruit and tannin, +integrated acidity

Descriptors of the nose:

Orange rind, toasted cocoa bean, rose hip/ cherry/ savoury

Descriptors of the flavour & palate:

Black cherry fruit/ hibiscus/ "garrigue"/ umami / roasted
chestnuts, velvety, firm tannins and balanced acidity

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/ French cuisine/ white meat/ fish/ red meat stews/ North Indian
mild curries/ poultry and especially duck

Alcohol: 13,5%

Is it "Nom-Nom"?