



SAURWEIN

Nom Pinot noir 2020

eight barrels produced by winemaker 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. 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 2020:

A year with great ripening conditions for this specific location. Winds during set, led to extremely tiny berries and thus the resulting wine has a high grape to juice ratio. There is great intensity without weight. The tannin is medium grain and is supported by a lovely fresh acidity, which brings the desired tension.

Winemaking:

Grapes are hand-picked, hand-sorted, grapes are cold-soaked, fermentation is spontaneous, post-fermentation maceration is complete when the tannins are optimal, minimum of 10 months in 228 liter French oak barrels (new and older)

Descriptors of the nose:

Red cherry, forest bramble, rose hip, earthy aromatics, cocoa, typical and unique orange rind character imparted by the vineyard site

Descriptors of the flavour & palate:

Red and black cherry fruit, umami, roasted chestnuts, velvety medium grained tannins, balanced acidity and the wine will gather further complexity with age. Drink: 2021 – 2031

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, French cuisine, North Indian mild curries, Asian-style dishes, fish, red meat stews, poultry and especially duck

Alcohol: 14,1%