



SAURWEIN

Nom Pinot noir 2021

10 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 2021:

This was an excellent vintage with ideal conditions for set and ripening. The wine offers intensity and power without weight. The tannin is silky, medium-grained 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 and the wine spent 10 months in 228 liter French oak barrels (new and older).

Descriptors of the nose:

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

Descriptors of the flavour & palate:

Red and black cherry fruit, umami, roasted chestnuts, silky medium grained tannins, balanced acidity and the wine will gather further complexity with age. Drink: 2022 – 2030

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%