



SAURWEIN

Nom Pinot noir 2015 – three barrels produced
by Jessica Saurwein

Grape origin:

Kaaimansgat Vineyard, Elandskloof Valley, Villiersdorp -
The soils parent material is granite with a good portion of clay.

Vintage 2015:

2015 is the dream-come-true vintage in SA
+elegance, +flavour, +mouth-feel

Descriptors of the nose:

hazelnuts/ grapefruit/ speculaas/ orange rind/ strawberry and blueberry/ lavender

Descriptors of the flavour & palate:

red cherry fruit, nutmeg spice/ hints of fresh moist forest floor/ "garrigue"/ velvet gloves/
dark chocolate-dipped orange peel /silky 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"?