

20  14

HAMILTON RUSSELL VINEYARDS

Pinot noir

ESTATE WINE OF ORIGIN – HEMEL-EN-AARDE VALLEY

SOIL: Low-vigour, stony, clay-rich, shale-derived soil

ALCOHOL: 13.51%

ACID: 6.19 g/l

PH: 3.35

RESIDUAL SUGAR: 2.9 g/l

BARREL MATURATION: 100%

BARREL AGEING: 10 Months

MALOLACTIC: 100%

1ST FILL: 45% 2ND FILL: 40% 3RD FILL: 15%

WOODING: 100% 228 liter French Oak Barrels

TIGHT GRAIN: 100%

FRENCH COOPERS: 66% Mercurey, 34% Francois Freres

TOASTING: 85% Medium and Medium Long, 15% Blonde

YIELD: 2.68 tons/ha, 17.95 hl/ha

PRODUCTION: 3239 cases of 12 bottles equivalent

Release date – February 2015

Growing Season

In general 2014 was a challenging vintage, with warmth and Southeast drizzle in February creating ideal conditions for Botrytis (luckily - and with vigilance – not a problem in the end). This followed an unusually wet January with 1/5th of a year's rainfall occurring over 3 days in what should be a fairly dry month. The standout feature of 2014, was the high level of physiological ripeness at much lower alcohols than usual - a highly desirable, but generally elusive situation for much of the Cape winelands. The wines have benefitted with a rich depth of character and lively tension, without the sweetness and weight of higher alcohol. The year at 24.85 Centigrade, was a cool one in the Hemel-en-Aarde Valley, when measured in terms of average maximum temperatures for Dec, Jan, Feb, Mar. Cooler than 2009, 2012 and 2013. For comparison, Burgundy for the equivalent period in the Northern Hemisphere averages 24.77 Centigrade. What we thought would be a particularly late harvest was very much in-line with 2013.

Wine Style

Our low-vigour, stony, clay-rich soil, cool maritime mesoclimate, naturally tiny yields of well under 35 hl/ha and our philosophy of expressing our terroir in our wines – give rise to a certain tightness, tannin line and elevated length to balance the richness and generosity of our Pinot noir. Our Pinot noir is not overtly fruity, soft and “sweet” and it generally shows hints of that alluring savoury “primal” character along with a dark, spicy, complex primary fruit perfume.



*All Hamilton Russell Vineyards wines are grown, made, matured, bottled and labelled
by Hamilton Russell Vineyards on the Hamilton Russell Vineyards Estate*

Hamilton Russell Vineyards

Hemel-en-Aarde Valley, R320, Hermanus, Cape of Good Hope, South Africa

P O Box 158, Hermanus, 7200