

20  22

HAMILTON RUSSELL VINEYARDS

## *Pinot noir*

ESTATE WINE OF ORIGIN – Hemel-en-Aarde Valley

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

ALCOHOL: 13.30%

ACID: 5.40 g/l

PH: 3.61

RESIDUAL SUGAR: 1.70 g/l

BARREL MATURATION: 100%

BARREL AGEING: 10 Months

36% 1<sup>ST</sup> FILL 36% 2<sup>ND</sup> FILL 28%

WOODING: 100% 228 litre French Oak Barrels

TIGHT GRAIN: 100%

FRENCH COOPERS: 100% Francois Freres

TOASTING: Hamilton Russell Vineyards Toast

YIELD: 16.18 hl/ha, 2.49 tons/ha

PRODUCTION: 2 304 cases of 12 bottles equivalent

Release date – March 2023



## *Growing Season*

The timing of our 2022 harvest was similar to 2021, but a touch later than average, and our average of the maximum temperatures for the 4 crucial months leading up to and during harvest was 25.18 centigrade, higher than our long-term average of 24.63 centigrade and higher than 2021. While ripening was slow and extended, harvest was fortunately complete before the first rains in early March. The preceding Winter was our wettest in 24 years and was followed by a slightly wetter than average bud break to veraison period, but with an unusually (and usefully) dry September facilitating healthy, even budding. Apart from cold, wet, early season clay-rich soils inhibiting shoot growth, and a few late season heat spikes creating the potential for sunburn, the vintage proceeded smoothly and delivered beautiful, pure, generously textured wines. Yields, as always, were low, with Chardonnay coming in at 3,87t/ha (24hl/ha) and Pinot noir at 2,49t/ha (16,18hl/ha).

## *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.

*This wine was grown, made, matured, bottled and labelled by Hamilton Russell Vineyards on the Hamilton Russell Vineyards Estate*

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