

20  25

HAMILTON RUSSELL VINEYARDS

Pinot noir

ESTATE WINE OF ORIGIN – Hemel-en-Aarde Valley

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

ALCOHOL: 13.20%

ACID: 5.62 g/l

PH: 3.65

RESIDUAL SUGAR: 2.30 g/l

BARREL MATURATION: 100%

BARREL AGEING: 10 Months

1st FILL 25% 2ND FILL 28% 3rd FILL 31% 4th FILL 16%

WOODING: 100% 228 litre French Oak Barrels

TIGHT GRAIN: 100%

FRENCH COOPERS: 100% Francois Freres

TOASTING: Hamilton Russell Vineyards Toast

YIELD: 2.65 tons/ha, 16.99 hl/ha

PRODUCTION: 2 604 cases of 12 bottles equivalent

Release date – March 2026



Growing Season

After the challenges of the 2024 vintage, 2025 felt perfect. Although yields were very low, as is usual for us, bud break was even and complete following excellent cold units in July and August. The canopies were particularly healthy and there was no disease pressure to speak of. Harvest was relatively compressed, beginning in the 1st week of February as usual, and finishing on February 19th. Rainfall was in line with our long-term average and usefully lower in the month of harvest. Our grapes ripened perfectly with bright acidity and deep fruit flavours. Average maximum temperatures for Dec, Jan, Feb, Mar, were a touch warmer than our long-term average at 25.35 Centigrade. The resulting wines have a particular purity of fruit and depth without any excess. We consider 2025 to be one of the best our 45 vintages to date.

Wine Style


Our low-vigour, stony, clay-rich, iron-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*

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