



Erhard PINOT NOIR 2014

Harvest
21-25 February 2014

Bottled
9 June 2015

Size	2.44 ha
Clones	777 / 115 / 113 / 667
Rootstock	R99
Soil	Limestone rich
Row Direction	NW / SE
Altitude	100m
Trellis system	7 Wire Perold
Density	3 333 vines / ha
Appellation	Lower Duivenhoks River, Cape South Coast

(8km from the Ocean near a small village called Vermaaklikheid on the South Coast of South Africa)

Fermentation & Maturation:

Inoculated with selected yeast strains from Burgundy, France.

Primary fermentation in open fermenters with manual punch downs @ 22-28 degrees Celsius for 3 weeks. Pressed directly to 225L French Oak (10% new) where Malolactic fermentation completed naturally.

Matured for 13 months.

Delicate red berries, fine herbs and fragrant notes of violet.
Dark cherry skins and light spicy perfumes on the palate allow the earthy notes to gain lift.
This wine will benefit from decanting.

13.23% Alcohol: 2.50g/l Residual Sugar: 5.70g/l Total acid: 3.61 pH

Only 7 500 x 0.75L produced

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