

La Brune

ELGIN

Winemaker:	Nico Grobler
Varietals:	100% Pinot Noir
Origin:	10 different vineyards from 5 different growers
Clone:	PN113, 115, 777, 667 & 459
Age of vines:	7 to 12 years
Soil:	Bokkeveld shale Ferricrete, Loam & Table mountain sandstone
Planting density:	ranging from 4 000 to 10 000 vines/ Ha
Elevation:	280 to 350 metres above sea level
Yield:	6 to 10 Tons/ Ha
Vinification:	20% Whole bunch fermented. 10 Day cold soaking before fermentation. Spontaneous fermentation in small open fermenters. One to two punch downs per day. Fermentation temperatures around 28 - 32°C. Soft pressing and settling for one week before going to barrels
Oaking:	10 months, 228L, 300L and 500L 'untoasted' barrels. All 2nd, 3rd and 4th fill. Oak from forest Pierre du Bourgogne. Barrels are custom made for La Brune by Nico and Bruno Lorenzon.
Winemakers Notes:	Showing the beautiful profile of the Elgin Valley. Strawberries, cherries, citrus skin, mushroom and earthy notes. Juicy palate with a mineral core and a linear structure. Oak supporting the wine with adding texture. Perfect balance between complexity and drinkability.
Production:	2 000 cases x 6
Aging Potential:	4 to 7 years.
Technical Analysis:	Alc. 13.0% TA - 6.1g/L pH - 3.45 RS - 2 g/L

