



BOTANICA

WINES

Botanica Pinot Noir 2010

Production – 260 cases

TASTING NOTES

A delicate style with layers of cherry and strawberries on the pallet with an herbal nose. This wine has a good acidity, showing soft vanilla flavours on the finish.

IN THE VINEYARD

Appellation: Elgin

Age of vines: 25+/- years

Trellising: VSP

Irrigated

THE HARVEST

Picking date: February, 2010

Yield: 6 tons per hectare

IN THE CELLAR

The grapes for this wine were harvested at 23 Balling, hand sorted, destemmed but not crushed. Whole berry fermentation in open tanks with punch downs twice a day. Inoculated with Assmanhausen yeast. Matured in French oak barrel for 9 months. Bottled without stabilization, filtration or fining.

100% Malolactic fermentation

Wood aging: 65% new French oak

Bottled December, 2010

Alc = 14.61%; TA= 6.1; RS =2.1; pH= 3.52

AGING POTENTIAL

To be enjoyed in now, but will mature well for another 7 years.

BLEND INFORMATION

100% Pinot Noir

CONTACT INFORMATION

US Importer: Knauth & Visser, Branford CT (203) 488-6665 www.knauth-visser-wines.com

Singapore Importer: Hubbly Bubbly Wines, +65-9-727-7525 www.hubblybubblywines.com

Botanica Wines: Devon Valley Road, Stellenbosch +27-21-865-2313 www.BotanicaWines.com