

# Bokveld Pinot Noir 2018

A.A. BADENHORST, CERES PLATEAU, SOUTH AFRICA



## HARVEST & VINTAGE NOTES

Pinot Noir isn't the first grape you associate with Adi Badenhorst, but this comes from the cool Ceres Plateau rather than steamier Swartland. Now in its third vintage, it's a fresh, tangy, crunchy style with 30% whole bunches and the focus on cherry and pomegranate fruit rather than oak. This vineyard was planted in 2007 in the high altitude Kouebokkeveld area, in the appellation of Ceres Plateau. The soils are classified as Glenrosa which is a well-drained shale.

The grapes are sorted meticulously in the vineyard and transported in small picking boxes to a refrigerated container where they are left overnight to cool. Grapes are destemmed and fermented in small bins with occasional half pigeage attempts during the active fermentation. After 30 days on skins, the wine is pressed into 500L casks, and aged for 11 months. Bottled without filtration or fining.

This Pinot Noir is part of the Badenhorst Single Vineyard range of wines, which identify and capture very special vineyards in bottle. The vineyard also happens to be on the road to Visgat—an incredible place where brown trout are found in the upper reaches of the Ofilants river system. Downstream from Visgat you may catch the holy grail of fish, the Clanwilliam Yellow!



WINEMAKER: Adi Badenhorst

GRAPES: 100% Pinot Noir

ALCOHOL: 12.92%

RESIDUAL SUGAR: 2.0 g/L

TOTAL ACIDITY: 5.7 g/L

PH: 3.45 g/L

TOTAL SULPHUR: 76 ppm



**Tim Atkin** MW

Tim Atkin South Africa Special Report, 2019

