

CASA VIVA

PINOT NOIR

Casablanca Valley
2018

Medium ruby red in colour, on the nose lifted aromas of sweet red cherries, orange peel and cinnamon dominate. In the mouth ample flavours of strawberry and nutmeg combine with a fresh acidity and lush tannins to give good length.



WINE ANALYSIS

Alcohol 14.4 %

pH 3.51

Total Acidity 5.3 g/L

Residual Sugar 2.6 g/L

Volatile Acidity 0.33 g/L

VINEYARD 100% Pinot noir from the Casablanca Valley cropped at an average of 7 tons per hectare (2.8 tons per acre). Sourced from vineyard blocks of clone 115 and clone 777 planted on grey and red clay soils between 2007 and 2009.

HARVEST Harvest was carried out mechanically, between March 19th and April 6th, 2018.

VINIFICATION On arrival at the winery the fruit was destemmed and crushed to stainless steel open-top fermenters. The must was then inoculated with selected yeasts and fermented during 10 days (with temperatures peaking at 32°C/90°F). During fermentation the vats were hand-plunged three to five times daily in order to extract the ideal amount of tannin and colour. Upon the completion of fermentation the wine was then pressed off skins and matured in both stainless steel tanks and fourth and fifth use French oak barrels for eight months during which time it was racked twice: once in the spring when it was first sulphured (following the completion of malolactic fermentation) and then once again shortly before bottling.
2.500 cases produced.

