

CASA VIVA

RESERVA

PINOT NOIR

Casablanca Valley
2018

Bright ruby in colour with a garnet rim. Ripe strawberries, cherries and caramel on the nose, complemented by savory aromas of hay and liquorice. Supple, with silky tannins and just enough acidity to keep the wine lively. Clean and pleasant finish.



WINE ANALYSIS

Alcohol 14.0%

pH 3.62

Total Acidity 5.0 g/L

Residual Sugar 2.2 g/L

VINEYARD A selection of fruit from ungrafted vines planted between 1999 and 2009 in our vineyard in the westernmost reaches of the Casablanca Valley. Mainly sourced from hillside blocks planted on iron-rich red clay mixed with decomposed granite.

HARVEST The vines were cropped at an average of 12 tons per hectare (4.8 t/acre). After a cool and dry summer, the harvest was brought in starting on 1 March and finished on 8 April.

VINIFICATION On arrival at the winery all grapes were destemmed and crushed to open-top tanks. The must was then cold soaked for 2-3 days, before fermentation started spontaneously, with temperatures peaking at 32°C/90°F. During fermentation the vats were hand-plunged twice daily in order to extract the ideal amount of tannin and colour. Following the completion of fermentation the wine was drained off (after a total maceration time of 14 days or less) and put to barrel. The wine was aged for a average of 6 months in second to fifth-use French oak barrels before being blended, fined and bottled with minimal filtration. The first bottling occurred mid-August 2019. A total of 8,600 cases will be produced.

