



Stark-Condé Postcard Series Elgin Pinot Noir 2016

Varietal: 100% Pinot Noir
Clone: mix of Dijon clones
Rootstock: Richter 110
Fruit source: Elgin
Yield: 7 tons/hectare
°B at harvest: 23.5-24.0°
Alcohol: 14.0 %
Total Acid: 5.7
Residual sugar: 2.9
Age of vines: 13 years
Trellis: Scott-Henry
Irrigation: supplemental drip irrigation
Vineyard elevation: 230m
Slope: South-Westerly

Details of vinification and oaking:

The grapes for this wine are a blend of three different vineyards located in close proximity near the Palmiet River in Elgin. The vineyards are all planted to a mix of Dijon clones.

All of the grapes were hand picked into small lug boxes and then cooled overnight before being carefully sorted and then crushed into small open tanks. The must was then cold-soaked for two days. About 5% of the wine was whole bunch fermented. Hand punch-downs were done throughout. After primary fermentation, the wine was basket-pressed and then racked to barrel for the malo-lactic fermentation and subsequent barrel maturation. Only French oak was used, primarily 2nd, 3rd and 4th-fill and a touch (about 10%) of new oak.

Winemaker's notes:

This wine has the classic strawberry and cherry fruit you expect from a pinot with a touch of peppery Asian spice that is typical of Elgin. Very pretty mouthfeel with fine polished tannins. From the beginning our goal has been to produce an elegant style of Pinot, not a big, heavy, oaky-dominated style — a more feminine style, with all the positives of that connotation.