

The Fledge & Company

Katvis Pinot Noir 2015

Elgin 37.5%, Tradouw 37.5% & 25% Klein Karoo

Multi-clonal, multi-regional, proper Pinot



Philosophy –

“Preconception hinders the enjoyment of discovery” – the mantra behind crafting Katvis. Multiple clones, sites, soils and using traditional vinification – this is our aim. Called Katvis (catfish) in honour of the tenacious, adaptable & unconventional denizen of the deep.

Vineyard –

Trellised moderate yield sites located in decomposed Table Mountain sandstone & *Bokkeveld* shale over clay in Elgin, sandstone shales in the Langeberg above the Tradouw & old vine Pinot in red alluvials over limestone deposits in the Klein Karoo. All fruit was hand harvested at dawn. This vintage was highlighted by a drier than normal winter in 2014, warm dry spring & extremely early, but with near perfect harvest conditions.

Vinification –

The three clones of Pinot Noir – 777, 115 & BK5 - were separately vinified prior to

blending. The hand harvested fruit was destemmed & crushed into temperature controlled small open top cement fermenters, inoculated with Pinot specific yeasts, pigeaged by hand, gently pressed into old 300L French barrels. The BK5 was partially whole-bunch fermented with stems & only free-run juice taken to barrel. The wine was matured for 9 months prior to blending & bottled unfinned, unfiltered. Only yeast & small amounts of sulphur are added during the process.

Wine –

Buxomly fruit forward with black cherry, strawberry, cranberry & damson intermingled with *fynbos*, exotic spice, hints of rose hip & comforting chalky tannin finish. Katvis pairs perfectly with grilled duck breasts, braised lamb shoulder, beef Wellington, *coq au vin* & other farm fare favourites, as well as *fromage* & charcuterie or simply sipped on its own. Best decanted & served lightly chilled. Cellaring is advised.

Anorak Facts

Vintage 2015 yielding 4500 bottles

Alc. 14.01%

pH 3.58

TA 5.3 g/l

RS 3.1 g/l

Drink now – 2023+ | Cellar horizontally | Best Decanted | Serve Lightly Chilled

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