

The Fledge & Company

Katvis 2016

Pinot Noir

Multi-regional / Multi-clonal



“Preconception hinders the enjoyment of discovery”

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. Quite possibly the most tempestuous vintage in the Cape – super low winter rainfall, early spring, hot summer, heat waves & erratic weather – resulted in small clusters of fruit, great concentration & very typical lithe ‘n aromatic Pinot.

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, allowed a half a day or more of cold soaking, inoculated with Pinot specific yeasts, *pigeaged* by hand over the four to five day cold ferment, gently pressed into old 300L French barrels to finish fermentation & undergo malo-lactic. The BK5 was crushed into a stainless-steel red-fermenter, minimal pump-overs & only free-run juice taken to barrel. The wine was matured for 9 months prior to blending & bottled unfined, unfiltered. Only yeast & small amounts of sulphur are added during the process.

Wine – The most typical Pinot we’ve crafted thus far – bright red & ripe black cherry, rose hip, *Turkish Delight*, cranberry, bright spice, undertones of forest floor and musk all cloistered by ripe tannin, oak spice & savoury finish. *Katvis* pairs perfectly with grilled duck breasts, braised lamb shoulder, beef Wellington, coq au vin & other farm fare favourites, as well as soft *fromage* & *charcuterie* or simply sipped on its own. Best decanted & served lightly chilled. Cellaring will allow this pretty vintage to gain in complexity with time in bottle.

Anorak Facts

Vintage 2016 yielding 7100 bottles Alc. 13.34 % pH 3.58 TA 5.7 g/ℓ RS 2.2 g/ℓ

W.O. Western Cape (Elgin, Tradouw & Klein Karoo)

Clonal Selection: clone 777, clone 115 & BK5

Kudos: 90 pt Tim Atkin MW SA Report 2017 | 90 pt & Top 14 Winemag / St. Martin Pinot Report 2017

Drink now – 2022+ | Cellar Horizontally | Best Decanted | Serve Lightly Chilled
