

# The Fledge & Company

## Elgin Pinot Noir 2016

### Classic Cool-Climate

### Limited Barrel Selection



“... He’s told us not to blow it ‘cause he knows it’s all worthwhile...”  
*David Bowie*

**Philosophy** – The simple moniker of *Pinot Noir* belies the complexities of this bottling: as this wine is the culmination of the years’ work, an expression of the vintage via a most fickle variety & represents our best five barrels of cool climate *climats* of Pinot.

**Vineyard** – A trellised moderate yield site of *clone 777* rooted in decomposed *Table Mountain* sandstone along the Palmiet River combines with *clone 115* wedged into ancient *Bokkeveld* shale over red clay along the Highland Road ridge. 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 two clones of Pinot Noir – *777* & *115* - 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, prior to being inoculated with Pinot specific yeasts, *pigeaged* by hand over the five day cold ferment, gently pressed into old 300L French oak hogsheads to finish fermentation & undergo malo-lactic. Post malo-lactic the two *climats* of Elgin Pinot were blended & matured for 9 months prior to blending trials, completing the final barrel blend & bottled unfiltered. Only yeast & small amounts of sulphur are added during the process.

**Wine** – Multi-layered, slowly unfurling its complexities, exotic aromatics & showcasing the exceptional sites from which the fruit originates; deserving of accompaniment by fine rustic country fare - grilled duck breasts, braised lamb shoulder, beef Wellington, *coq au vin* or simply a sirloin on the *braai*; good company & much cheer. Decant in youth or cellar to experience its full potential in the next half decade or more to come.

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#### Anorak Facts

Vintage 2016 yielding 1800 bottles      Alc. 13.04 %      pH 3.54      TA 5.9 g/ℓ      RS 2.1 g/ℓ  
W.O. Elgin      Clonal Selection: 65% clone 777 | 35% clone 115  
Drink now – 2024+ | Cellar Horizontally | Best Decanted | Serve Lightly Chilled

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