

The Fledge & Company

Elgin Pinot Noir 2015

Classic Cool-Climate

Limited Barrel Selection



“... *But in the end we all come from what’s come before...*”- Foo Fighters

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. This vintage was highlighted by a drier than normal winter in 2014, warm dry spring & extremely early harvest with near perfect conditions to craft exceptional wines.

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 cool ferment, gently pressed into old 300L French oak hogsheads to finish fermentation & undergo malo-lactic. The wine was matured for 9 months prior to blending trials, completing the final blend & bottled unfined, unfiltered. Only yeast & small amounts of sulphur are added during the process.

Wine – Multi-layered, very slowly unfurling its complexities & 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 decade to come.

Anorak Facts

Vintage 2015 yielding 1880 bottles Alc. 13.69 % pH 3.58 TA 5.7 g/ℓ RS 2.2 g/ℓ
W.O. Elgin Clonal Selection: 60% clone 777 | 40% clone 115
Drink now – 2025+ | Cellar Horizontally | Best Decanted | Serve Lightly Chilled

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