

HAMILTON RUSSELL VINEYARDS,  
HEMEL-EN-AARDE, SOUTH AFRICA

MENTZENDORFF  
*wine shippers since*  
1858

## PINOT NOIR



HAMILTON RUSSELL VINEYARDS

### DETAILS OF PRODUCTION

One of the most southerly wine Estates in Africa and one of the closest to the sea – Hamilton Russell has pioneered viticulture and winemaking in the beautiful, cool, maritime Hemel-en-Aarde Valley appellation, just behind the old fishing village of Hermanus.

2016 was an unusually early and short harvest - similar in timings to 2015. But as is wonderfully the case with nature, the character is surprisingly different. For the winelands in general, the story was excessive heat and dryness. This was not the case for the Hemel-en-Aarde Valley which benefits from its close proximity to the cool South Atlantic. January was warmer than the long-term average but not drier. The crucial month of February was weeter than average without being warmer - as was March. A relatively warm December, followed by a hot January was probably the main factor in making 2016 an early year. The resulting wines will perhaps be seen as more typical of our style and will appeal to the classicists and purists. This wine has been Barrel Matured for 10 months and has gone through 100% Malolactic fermentation in 39% 1st, 39% 2nd and 22% 3rd fill French oak barrels.

### TASTING NOTES

Our low-vigour, stony, clay-rich soil, cool maritime mesoclimate, naturally tiny yields of well under 35 hl/ha give rise to a certain tightness, tannin line and elevated length to balance the richness and generosity of this Pinot Noir. The wine is not overtly fruity but it is soft and “sweet” and it generally shows hints of that alluring savoury “primal” character along with a dark, spicy, complex primary fruit perfume.

### HOW TO SERVE

Best served at room temperature alongside grilled or roasted meats or other rich dishes.

VINTAGE  
2016

STYLE  
Red

BLEND OF GRAPES  
100% Pinot Noir

ALCOHOL  
13.87%

RESIDUAL SUGAR  
1.80g/l

