



FRYER'S COVE VINEYARDS (PTY) LIMITED

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VAT Registration No: 45 30 20 62 69 Company Registration No: 2001/005985/07

2010 PINOT NOIR

Origin: Bamboes Bay. West Coast, near the mouth of the Olifants River, about 350 km north-west of Cape Town.

Soil type: Upper layer of red sand with Clovelly and much lime in the lower layers.

Elevation: South facing. Row direction, north to south. Vineyards 820m from Atlantic Ocean.

Irrigation: Drip. Water pumped for 30km from the Olifants River irrigation canal.

Clones: 114 & 777

Rootstock: R 99

Year planted: 2002

Size: 1 ha

Date harvested: 3 Feb 2010

Quantity: 3.3 Tons

Analysis at harvest: Sugar: 22.6°Balling pH 3.46 T/A 7.6 g/l

Analysis at bottling: Alc: 12.2 Vol % R/S: 1.42 g/l FSO2: 40 mg/l TSO2: 86mg/l
pH: 3.61 T/A: 5.3 g/l V/A: 0.56 g/l

Bottles produced: 3200

Winemaking:

After grapes were picked, it was transported in a refrigerated truck to the winery in Stellenbosch.

Grapes were destemmed and crushed to an open fermenter.

The crushed grapes were left to start natural fermentation.

Fermentation was done at 26°C for 10 days and the cap punched down every 8hrs. After fermentation the wine was drained from the skins and the skins lightly pressed. Malo-lactic fermentation was done in barrels. Currently the wine is in 2nd and 3rd fill 225L Boutes Grand Reserve oak barrels.

Wine description:

Colour: Bright light red with an orange tinge.

Nose: Flavours of ripe plums, cherries, herbs and vanilla spice with earthy and organic undertones.

Taste: Medium bodied with flavours of plums and herbs. The wine has a perfect balance between fruit and tannin with a nice minerality on the after-taste.

Food suggestions:

Enjoy with red meat, game, game birds, duck or with a good stew.

Ageing:

It is recommended to store this wine for at least one year after bottling before starting to consume. It will be best to drink within 5years after bottling.