



FRYER'S COVE VINEYARDS (PTY) LIMITED

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

2011 BAMBOES BAY PINOT NOIR

Origin: Bamboes Bay. Near Doring Bay on the West Coast, about 350 km north-west of Cape Town.

Soil type: Upper layer of red sand with Clovelly and lots of 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: 10&11 Feb 2011

Quantity: 7 Tons

Analysis at harvest: Sugar: 22.8°Balling pH: 3.29 T/A: 7.96 g/l

Date bottled: 27 January 2012

Analysis at bottling: Alc: 12.6 Vol % R/S: 1.37 g/l FSO2: 40 mg/l TSO2: 86mg/l
pH: 3.57 T/A: 6.4 g/l V/A: 0.46 g/l

Bottles produced: 6000

Winemaking:

Grapes were picked in the cool of the west coast morning. It was then transported in lug boxes of 18Kg each direct to our winery in Doring Bay. After arrival at the winery the grapes were destemmed and crushed to a closed fermentation tank.

The crushed grapes were left to start natural fermentation.

Fermentation was done at 26°C for 14 days with two pump overs per day 12 hours apart.

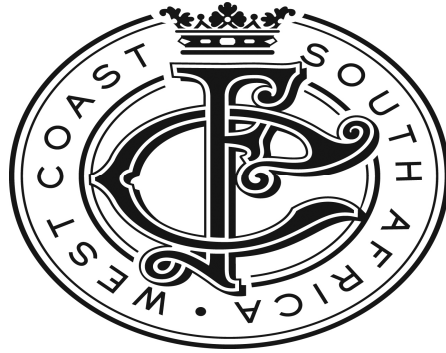
After fermentation the wine was drained from the skins and the skins lightly pressed. Malo-lactic fermentation was done in oak barrels. The wine spent 11 months in new, 2nd and 3rd fill 225L Boutes Grand Reserve and Selection oak barrels.

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 to full bodied with flavours of plums and herbs. The wine has a perfect balance between fruit and tannin with a good minerality on the after-taste.



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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 8 years after bottling.