



FRYER'S COVE VINEYARDS (PTY) LIMITED

P.O.BOX 93, VREDENDAL, 8160, SOUTH AFRICA
TEL: +27 (0)27 213 2312 (OFFICE) +27(0)27 215 1092 (CELLAR) FAX: +27 (0)27 213 2212
Email: jan@fryerscove.co.za OR cellar@fryerscove.co.za WEBSITE: www.fryerscove.com
VAT Registration No: 45 30 20 62 69 Company Registration No: 2001/005985/07

2015 PINOT NOIR

Origin: Bamboes Bay. Near Doring Bay on the West Coast, 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: 2 ha
Date harvested: 9 Feb 2015
Quantity: 8 Tons/ 4Ton/ha
Analysis at harvest: Sugar: 22.4° Balling, pH: 3.26, T/A: 8,1 g/l Malic 3.6g/L
Date bottled: 23 September 2016
Analysis at bottling: Alc: 12.8 Vol %, R/S:1.2 g/l, FSO2:35 mg/l, TSO2:112mg/l, pH: 3.6
T/A: 5.7 g/l, V/A: 0.60g/l
Bottles produced: 7500

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 de-stemmed, no crushing of berries and pumped to closed fermentation tanks of 5 ton each. SO₂ was added at de-stemmer and grapes left in tank for one day with one pump-over before yeast was added.

Fermentation was done at 26°C for 5 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 tank. The wine spent 14 months in new, 2nd, 3rd and 4th fill 225L Boutes Grand Reserve and Boutes Selection oak barrels. New oak component 5%. No racking during barrel maturation. No cold or protein stabilization, only course filtration at bottling after a light egg-white fining to help clarify the wine.

Wine description:

Colour: Classic medium bodied Pinot Noir colour with gentle youthful plum edges that deepen to the central core.

Nose: Combinations of strawberry and wild raspberry on the nose with touches of ripe full bodied honeyed berries at the back and delicate forest floor notes on finish.

Taste: This leads into a full mouth feel of refreshing soft raspberry fruit and well-integrated wood components.

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.



"Wines forged of the earth, tempered by the sea"

Directors: J.G. van Zyl, P.W. Hamman