



FRYER'S COVE

Bamboes Bay



PINOT NOIR 2017

HARVEST CONDITIONS

One of our best Pinot Noir harvests in recent years, albeit a small volume as the birds took their share! We had a wonderful long, dry, ripening period with perfect cold nights. The grapes reached good phenolic ripeness and picked by hand at optimum sugar levels. The resultant berries were healthy and packed with flavour.

SOIL TYPE

Hutton type top layer with unobstructed lower layers of calcic soil. Lots of lime in the lower parts.

WINE DESCRIPTION

Our unique style of medium bodied Pinot Noir has faint floral smells of roses, violets and a background aroma of fruit that leans towards raw, freshly picked cherries and cranberries. It has this wonderful fruitiness, and hints of spicy salty sea aromas in the background. Earthy aromas, including smells similar to a brown paper bag full of wild forest mushrooms sneaking through as a classic lineage to this delicious red varietal. The taste is full juicy red fruits with superb balance and subtle oaking.

FOOD PAIRINGS

Wild Mushroom Risotto Spiced Duck Ragù, Juicy Free Range Roast Chicken with a Pinot Noir Sauce. Superb with Roasted Vegetables and if you like a chilled red with a fine fillet of fresh sea Cob in its subtle lemon creamed butter sauce, you have a winner!

IDEAL DRINKING

Due to the style, character and quality of Fryer's Cove Bamboes Bay Pinot Noir, we believe that this limited production wine must be at least 2 years in bottle before release, only then does it show its real potential, continuing on for a further 5 to 8 years to reach its peak - we hope you will savour this experience too!

WINEMAKER

Derick Koegelenberg

PRODUCTION

3,940 bottles individually numbered in sequence

WINE REGION

Wine of Origin Bamboes Bay, West Coast, South Africa

WINE ANALYSIS

Alcohol Vol:	13.67 %
Residual Sugar:	2.9 g/l
Total Acid:	5.9 g/l
Volatile Acidity:	0.55 g/l
Total SO ₂ :	107 mg/l
pH:	3.45
Release Date:	Sep 2018