

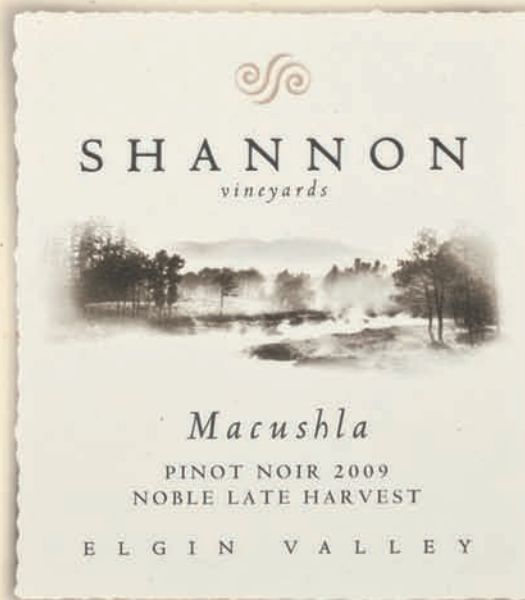
SHANNON VINEYARDS  
MACUSHLA  
2009

Elgin's climate is milder than the average Mediterranean climate. Snow occasionally covers the highest peaks. The "Black South-Easter" known for its gusting cold winds and rain showers is the result of strong summer south-easterly maritime winds blowing off the South Atlantic Ocean 12 kilometers away. This creates a cloud mantle across the Elgin valley, markedly lowering daytime temperatures. This cool



climate ensures long, slow ripening of the grapes under ideal growing conditions, with the sugar, pH, acid and flavour compounds in balance to produce elegant and refined wines. Shannon Vineyards grapes ripen later than other Cape vineyards and are in perfect balance. Elgin is classified as Region II on the Winkler scale. Growing conditions on the north facing slopes are similar to Bordeaux and its south facing slopes similar to Burgundy.





#### TECHNICAL NOTES

The grapes were harvested during the first week of April with an average sugar level of 38.2°B. The grapes were originally reserved for Cap Classic and therefore were never sprayed to combat botrytis. We did not select the very heavily infested botrytised bunches as we were concerned that this may influence the salmon pink colour of the wine that we were aiming for. After harvesting the grapes in 12kg picking crates they are chilled over a period of 12 hours in a refrigerated room at 3°C. The grapes are transferred by hand into a pneumatic press and whole bunch pressed over a period of 3 hours. The juice is then allowed to settle for 48-72 hours and then racked into 225L french oak barriques. Fermentation occurs naturally and absolutely no other addition was made to the wine except for the necessary sulphur dioxide. The fermentation stopped spontaneously after approximately 6 weeks. The wine was matured in barrel for 10 months.

#### STYLING

An exciting discovery in the vineyard made by the Shannon team as this dessert wine is the result of 3 years of research. A botrytised Pinot Noir dessert wine of delicate salmon pink hue, beguiling fragrance and temptingly moreish 7.1 TA fruity acids - it re-defines the style. Sugar and acid in very good balance, fresh red berry fruit in keeping with Pinot Noir character along with dried fruit/candied flavours. This distinctive wine style should compliment any dessert which has a red berry component. Maybe it is the first ever Noble Late to be made from Pinot Noir in South Africa – and even the world. Drinking beautifully now and for another 10 years plus.

#### MATURATION

100% matured in barriques (228L) for approximately 10 months.

#### VOLUME

2 barrels (1077 x 375ml bottles)

#### WINE ANALYSES

Variety	: 100% Pinot Noir
Alcohol	: 14 %
Acidity	: 7.1 g/l
pH	: 3.59
Residual sugar	: 120.4 g/l

Clones planted	: PN 113, PN 114, PN 115, PN 777
Rootstock	: Richter 110
Soil types	: Mostly Table Mountain Sandstone with a high percentage of quartz silica crystal and a deeper kaolin clay base.
Aspect of vineyards	: East facing slopes.
Ha planted	: 3 ha
Planting distance	: 2.2m x 1.2m
Vines per hectare	: 3787 vines
Trellis system	: Vertical shoot positioning.
Irrigation	: Micro-jet
Average Production	: 5-7 tons/ha
Harvest dates	: During the first week of April.

#### CLONE SELECTION

PN 115	: 50%
PN 777	: 50%