

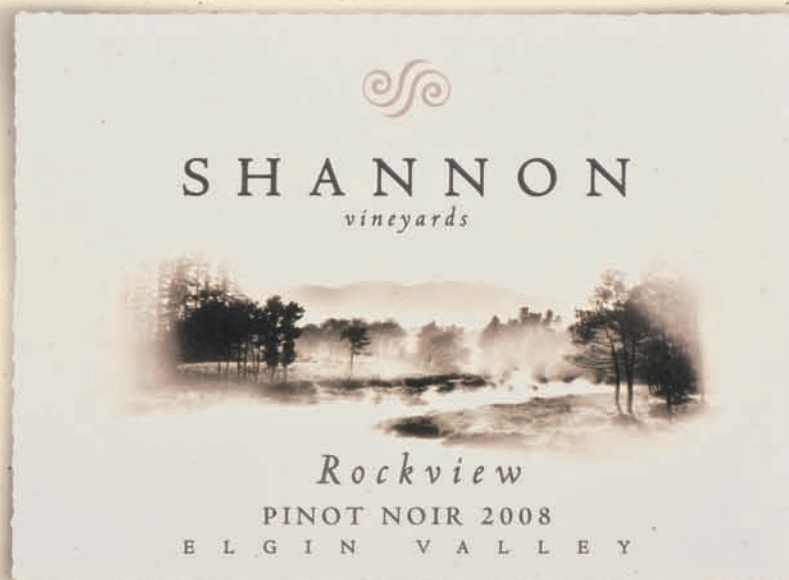
SHANNON VINEYARDS
ROCKVIEW
2008

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 Pinot Noir bunches are chilled to 3°C before being sorted on a conveyor and de-stemmed. Berries are then hand sorted, before cold maceration ensues for 3 to 6 days at 8°C. Slower fermenting cultured yeasts are used for some of the fermentations while \pm 45% of the blend is naturally/wild fermented. Fermentation temperatures vary between 26 - 30°C, depending on the nature of the sites. After pressing, the wine is racked and left to complete its malolactic fermentation and maturation in oak barriques.

STYLING

Considerable emphasis is placed on vineyard site selection and identification, within the variations of three basic components of the soil: clay, sand, and stone. These are expressed in a range of flavours from vibrant cherry, raspberry, black currants, to liquorice and cinnamon. Each parcel is vinified and matured separately to enhance its individuality, before combining in the final blend. We respect the balance of power and elegance delivered in the expression of a darker berried fruit flavour spectrum by the higher percentage of PN 667 & 777 clones in the final blend (75%) of our Shannon "Rockview" Pinot Noir.

MATURATION

100% matured in barriques (228L) for approximately 9 to 10 months using a blend of 5 Burgundian cooperages. The oak used is of a tighter grain and medium toasted. New oak - 30%, 2nd fill - 40%, 3rd fill - 20% and 4th fill 10%. Production: 10 barrels.

WINE ANALYSES

Variety	: 100% Pinot Noir
Alcohol	: 13.5 %
Acidity	: 5.4 g/l
pH	: 3.6
Residual sugar	: 2.6 g/l

Clones planted	: PN 113, 114, 115, 667 and 777 (12 vineyard blocks)
Rootstock	: Richter 110 and 101-14
Soil types	: From heavy "na-bank (Afrikaans) clays and iron enriched Bokkeveld shales to silica quartz encrusted Table Mountain Sandstones.
Aspect of vineyards	: South, South East and east facing slopes.
Ha planted	: 6 ha
Planting distance	: 2.2m x 1m & 2.2m x 1.2m
Vines per hectare	: 3787 to 4545 vines
Trellis system	: Vertical shoot positioning -5-wire Hedge system.
Irrigation	: Combination of drip & micro irrigation.
Average Production	: 3-4 tons per hectare (19-26 hl/ha).
Harvest dates	: last week of February and first week of March.
Altitude	: 260 metres to 300 metres above sea level.
Temperature	: average growing season temperature of a cool 17,5°C.
Rainfall	: Summers are dry with abundant rainfall, mostly in the winter months.

CLONE SELECTION

# 14 VINEYARD PN 113	: 10%
# 15 VINEYARD PN 777	: 20%
# 18 VINEYARD PN 115	: 15%
# 18 VINEYARD PN 667	: 15%
Clos du Shannon PN 667	: 40%

