

  
**SHANNON**  
*vineyards*

## ROCKVIEW RIDGE

### *Pinot Noir*

2016

#### *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 ± 80% 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 raspberry, strawberry, currant and cherry. Each parcel is vinified and matured separately to enhance its individuality, before combining in the final blend. We respect the power and elegance delivered in this beautiful expression of a balanced bright red to darker berried flavour spectrum, delivered by the final blend of 57% older Dijon clones PN 113 & 115 to the 49% newer Dijon clone PN 667, in our Shannon "Rockview Ridge" Pinot Noir.

#### *Maturation*

100% matured in barriques (228L) for approximately 12 months using a blend of 3 Burgundian cooperages. The oak used is of a tighter grain and medium toasted. New oak - 30%, 2nd fill - 40%, 3rd fill - 30%.

#### *Wine Analyses*

|                 |                 |
|-----------------|-----------------|
| Variety:        | 100% Pinot Noir |
| Alcohol:        | 14.61 %         |
| Acidity:        | 5.6 g/l         |
| pH:             | 3.5             |
| Residual sugar: | 2.2 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:  | 28% |
| # 18 VINEYARD PN 115:  | 23% |
| # 18 VINEYARD PN 667:  | 23% |
| # CDS VINEYARD PN 667: | 26% |