LAND OF HOPE
SOUTH AFRICA

Land of Hope Reserve Pinot Noir 2012

Stellenbosch & Elgin

Several parcels over four individual vineyard sites are used in producing this wine. The first two at altitude on the cooler mountain slopes of Elgin, the second two on the ocean-facing hilltops in the Stellenbosch-Helderberg area, facing directly into the False Bay Atlantic breezes. The vines are mostly Dijon clones and density, trellising and canopy management conducted in such a manner that the more subtle characters of Pinot could be best expressed. Green harvest thinning was carried-out sufficiently early in the growing cycle, allowing for focused development of a smaller yield (+/- 38hl / ha). Attention was paid to retaining natural acidity, minerality and purity of fruit

The 2012 vintage was typified by a combination of contradictions : a dry winter, with strong rainfall coming during Summer –so a cooler summer than usual, not least in the evenings. The winds were quite strong over the flowering period which resulted in a naturally lower yield. Later in the season, during early January, there was quite a heat-wave. However, thanks to the altitude at which these vines grow, the veraison had not yet commenced and there was no detrimental impact on the fruit. Then we had some more rainfall in the run-up to harvest, keep the vines nourished, followed by blue skies right up to picking. The resulting beautiful fruit of 2012 translated into a wine with wonderful balance, purity and freshness. Our grapes are always hand picked, into small lug-bins at dawn, and brought promptly and while still cool into the Winery, where they pass-over a sorting table before being destemmed.

This is not a Pinot for those who think good red wine needs to be black, oaky and tannic. It is a fragrant, bright and refreshing Pinot with wonderful succulence and expressive fruitiness. The successful combination of its earthy, mineral & red berry characters make for a really lovely drinking Pinot, at a very reasonable price. Quite an uncommon combination in these parts for this most magnificent of varieties …

Alcohol:	**13 % by volume**
PH:	**3.46**
Residual sugar:	**2.1 g/l**
Total acidity:	**5.4 g/l**