



CAPE MOBY PINOT NOIR

2019



APPELLATION

W.O. Western Cape
(Walker Bay)



AREA

RSA, Stanford, Western Cape



GRAPE VARIETIES

100 % Pinot Noir



ALCOHOL LEVEL

12,0 %



AGEING POTENTIAL

10 years



PRODUCTION

940 bottles

STORY

This wine hails from the path of Ahab at the Cape still full of Good Hope, where in rarest moments the Cachalot Whales feed in the Agulhas current, wine and whales are the stuff of legends. Like Ishmael, with sure hands and a clear vision, the Springfontein family, together with Johst Weber's South African "daughter" Mariska Kammies bring you this bottled tale. It's a saga of cold nights, hot days, driving winds, and cool rain along the jagged coastline of Table Mountain Sandstone, softened granite, and dunes of purest chalk and limestone rocks.

WINEMAKING

Grapes were harvested by hand at the first signs of ripeness to bring in grapes with fresh fruit aromas and light texture. The grapes got stored in a cold room overnight to maintain their freshness, and the following morning it got carefully sorted by human hand before the pressing and fermentation process.

TASTING NOTES

A fresh, old-world style Pinot Noir with ripe, fresh Raspberry, Strawberry, and Vanilla notes on the nose. The palate has a touch of earthiness with fresh, clean fruit.

Grape Origin: Sourced from vineyards in Walker Bay

Average Yield: 54hl/ha

Fermentation: Maceration on skins for 10 days in small open tank fermenters with regular punch down.

Maturation: 28 months in 4th fill barriques.

Bottling Date: 09.02.2022

Dry Good: Bordeaux Shape, 460g, Screw Cap, Carton of 6

Alcohol: 12,0 %

Residual Sugar: 2,0 g/l

pH: 3,71

Total Acidity: 6,2 g/l

Total Extract: 28,2 g/l

Handcrafted bottled at Cape Moby Winery

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