



FRYER'S COVE

PINOT NOIR 2024 CAPE WEST COAST

ORIGIN

This 18 year old Pinot Noir Vineyard is planted close to the bracing cold Atlantic Ocean which brings in cooling air that, with careful nurture, promotes good health in the vineyard. Slower ripening and excellent vineyard conditions create a great balance of concentration and flavour in the grapes and an overall wonderful typical expression of West Coast terroir.

CRAFT

Grapes are harvested in the early morning hours to retain their purity and freshness. After destemming the berries are cold-soaked for 3 days. Fermentation takes place in stainless steel tanks with gentle pumpovers twice daily to extract colour, flavour and supple tannins to create a harmonious wine with a bright colour and elegant finesse.

The Pinot Noir is further matured in 3rd and 4th fill 500L French Oak barrels for 7 months before being bottled.

TASTE

This sensuous medium bodied Pinot Noir has a beautiful Ruby red colour with a raspberry nose that invites one to taste. Presenting a palate that softens into a delicious, complex mouthfeel - a finely tuned combination of refinement and structure. It is soft and silky on the palate with a bright acidity and an elegant lingering finish.

When slightly chilled it brings out flavours of cherry and pomegranate with hints of nutmeg and cloves.

TECHNICAL BITS

Alcohol - 14%
Residual Sugar - 3.69 g/L
Total Acidity - 5.56 g/L
pH - 3.72

WINE INFORMATION

Variety - Pinot Noir
WO - Cape West Coast

