

Waterford Elgin Pinot Noir 2017



Cultivars:	Pinot Noir
Vineyard:	Elgin
Quantity:	450 cases
Aging:	0% new, 10 months, 300L French oak barrels
Wine Analysis:	Alc 12.3% TA 4.9 g/L RS 1.22 g/L pH 3.49

TASTING NOTE

This is the 10th vintage of our Elgin Pinot Noir. A pale colour, with floral and delicate wild cherry, elegant earthy and fynbos aromas which are complimented by maturation in old 300L burgundian french oak. This Pinot has a wonderful, elegant texture and flavour profile, all rounded off with a well-balanced natural acidity.

VINEYARD

Sourced from single vineyard in the higher lying area of Elgin. Cooler climate with more slate, sandstone and quartz soil types which drives a more elegant style and textured wine.

VINTAGE REVIEW

When compared to previous vintages, the 2018 Pinot Noir vintage has a modern edge. The drought meant that the winemaking team had more control over the growth and ripening of the vineyards, helping them to produce a fresher wine. In step with previous vintages, the 2018 wine offers floral and wild cherry notes.

PAIRING SUGGESTIONS

Pairs well with delicate food styles of turkey or pork garnished with cherries and earthy components.

WINE FACTS

Bigger barrels are used, no new oak. The oldest barrel in the cellar is used for this wine. A barrel from 1998, Waterford Estate's first vintage.

