



IONA MONOPOLE 2018 ELGIN HIGHLANDS PINOT NOIR

THESE WINES REPRESENT THE **UNIQUE MESO CLIMATE** OF THE IONA ELGIN HIGHLANDS. THIS ELEVATED PLATEAU SITTING AT AN AVERAGE OF 450m ABOVE SEA LEVEL IS THE HOME TO THE COOLEST VINEYARDS IN THE COUNTRY.

Perfumed and floral nose of rose petals, black cherries, raspberries, a hint of orange peel and forest floor. The palate is textured, succulent and complex, with a long savoury finish. Vibrant acidity and fine grained chalky tannins make this a powerful and exceptional age worthy wine. This is classic, focussed Pinot Noir.

WINEMAKING

Grapes were hand harvested into small crates and spent overnight in a cold room. Extensive bunch sorting by hand prior to destemming occurred. Bunches were destemmed without crushed. Bunches were destemmed without crushing, with 10% whole bunch for complexity. Grapes were cold soaked for 5-7 days prior to the start of fermentation. Fermentation occurred naturally in open top fermenters. A combination of gentle punchdowns and pumpovers by hand 2 times per day, depending on requirements were used during fermentation where temperature peaked at 32°C. The wines were transferred to 500L and 300L French oak barrels where malolactic fermentation took place (33% new wood, the rest 2nd, 3rd and 4th fill). Maturation in oak was for 12 months, on the lees for the full period. After ageing for 12 months in barrel, the wines were racked and blended (27% Kloof, 12% Kroon, 16% Danie Huis, 45% Beeskamp) in stainless steel tank. The wines were clarified naturally for a period of 2 months before bottling.

SNAPSHOT

A dry vintage with lush fruit and softer natural acidities.

VINTAGE NOTES

A cool winter ensured good vine dormancy with below average rainfall and conditions similar to 2015, 2016 and 2017. Sunny weather during bud break led to even budding. Dry and windy conditions in spring resulted in uneven flowering and berry set with some smaller berries having a good concentration of flavours. Despite dry growing conditions, cool weather conditions in December and January (didn't have the normal heat spike we get in early January) ensured slow, even ripening and acid conversion. The absence of rainfall during veraison resulted in a vintage with less disease pressure. The drier year resulted in pristine grapes with high natural acidity with low malic acids and intense fruit flavours.

YEAR PLANTED	2003, 2009, 2014
CLONES	French Dion 667, 115, 777
ROOT STOCK	USVIT8-7, MGT 101-14
PRUNING STYLE	Spur double cordon and cane double Guyot.
SLOPE	4.7ha, South and North facing
ROW DIRECTION	E/W, N/S
PICKED	8-13 March 2018
BLOCK NR(S)	Kloof, Danie Huis, Beeskamp, Kroon
ALTITUDE	400-420m
DISTANCE TO OCEAN	5km
DISTANCE TO FERMENTATION	30-300m
SOIL	A combination of gravel beds, Sandstone and silica quartz soils with underlying clay.
WINELIST DESCRIPTION	From the Elgin Highlands, the coolest vineyards in South Africa comes a classy, elegant, fragrant wine with a whisper of velvet tannins.
ALCOHOL	13.74%
RESIDUAL SUGAR	2.12 g/l
TOTAL ACIDITY	5.62 g/l
PH	3.39