

2020 Kershaw Clonal Selection Elgin Pinot Noir

VARIETAL INFORMATION: 100% Pinot Noir made from French clones PN777, PN115, and PN113.

WINE OF ORIGIN: Elgin, Western Cape, South Africa.

TOTAL VINEYARD PRODUCTION: 7.85 tons selected from 5 tiny parcels of Pinot Noir.

HISTORY: In 2012, owner Richard Kershaw MW, established Kershaw Wines to create clonally selected, site-specific, cool climate wine paradigms from apposite noble grapes i.e. ones with the ability to produce world-class examples. SA's coolest wine district, Elgin Valley, reflected these principles benefitting from higher altitude, ocean proximity, specific cloud cover sequencing, high cold units and a large diurnal range, enabling the germane grapes, Chardonnay, Syrah and Pinot Noir, to show a sense of place.

VINTAGE: Hand-Picking Dates: 18th February - 25th February 2020
Brix at Harvest: 22.1 - 25.1

SEASON: In 2020, we had milder weather at the beginning of August that led to early budburst yet milder weather into Spring meant flowering proceeded a little later. Wind was a bit of a problem reducing the amount of fertilisation, so bunch sizes were destined to be smaller - no bad thing for quality. Summer was blustery and drizzly leading to better vegetative growth but more challenges for downy mildew pressure especially on the young bunches and leaves. In early January Elgin experienced a downpour of 90mm. Whilst this rain helped replenish soil reserves further it also mitigated the need for any irrigation during the season. The summer rain saw a considerable slowdown of ripening leading to potentially a later harvest. The flavour concentration is phenomenal and some of the best I have ever experienced. In addition, the Pinot Noir shows better colour and tannins than in 2019, with an exquisite flavour spectrum and extraction.

WINEMAKING: The grapes were handpicked into small lug baskets and manually sorted on a conveyor before the stems were removed. The destemmed berries fell onto a vibrating table in order to remove jacks and substandard berries before dropping uncrushed into small 500kg open-topped fermenters. The grapes underwent a 3-day maceration before spontaneous fermentation began. A gentle delastage program was charted. The grapes remained on skins for 12-18 days before being run off their skins to tank with the remaining marc gently basket pressed. The wine settled overnight before being racked by gravity to barrel. Malolactic proceeded in barrel followed by a light sulphuring after which the finished wine spent around 10-11 months undergoing maturation. No finings were generally necessary, and the wine was simply racked and lightly filtered prior to bottling.

BARREL SELECTION: A small number of artisanal coopers were selected, all from Burgundy and only French oak was chosen. Importantly, each clone and soil type was micro vinified as separate batches. Each batch used an algorithm that we have developed to ascertain which coopers work best and how many new and used barrels were utilised. Overall, the average in 2020 was 25.3% new oak, 32% 2nd Fill, 30.2% 3rd Fill and 12.5% in breathable eggs.

ALCOHOL: 13.36%

TOTAL PRODUCTION: 6640 bottles; 20 Magnums.

TASTING PROFILE: A light crimson-red colour. Enticing perfume of raspberry, strawberry, toasted nuts, roast meat and a touch of Valencia orange slices. 2020 is a finely structured wine. There is plenty of material that add layers and depth to the mid-palate. A core of red fruits, dark chocolate, toast and savoury elements combine to give an enthralling wine. A long finish shows fine-grained, almost seamless tannins and the structure to complex for 4-6 years.



Kershaw

WINES OF ELGIN

