



Kara-Tara Pinot Noir Reserve 2020



Pinot Noir is referred to as the “heartbreak” grape. With a delicate composition and fragile skins, this alluring varietal can be immensely rewarding despite the challenges. The ultimate vineyard site is a winemaker’s elusive holy grail. With this wine we have made a reserve selection of one of our top vineyards.

*Varietal: 100% Pinot Noir
Clone: PN115
Fruit source: Overberg
Yields: 6.5 ton/hectare
Alcohol: 13.5 %
Total Acid: 5.5
Residual sugar: 1.0
Age of vines: 12 years
Vineyard elevation: 160m*

*Winemaker’s comments:
All grapes were hand-picked into small lug-boxes. The grapes were destemmed and given hand punch-downs. About 20% of the wine was whole-bunch fermented. Barrel matured for 14 months in small French oak. Approximately 20% new and the balance in neutral oak.*

This isolated vineyard in Overberg is planted in rocky shale soils. It is surrounded by mountains and covered with a misty blanket of fog in the mornings.

Pinot Noir thrives in these circumstances and the resulting wine has classic strawberry and cherry fruit with a touch of peppery spice. The wine is finished off with polished tannins and an elegant mouthfeel.

Winemaker Rüdger van Wyk has identified this particular vineyard in the Overberg region as a consistent source of exceptional fruit quality.

“I’ve been working with this special site for several years now and decided that with this vintage it deserved its own bottling. I think it combines both the characteristics of a unique and consistent terroir with intensity and structure which you look for in great wines. I’ve made a careful barrel selection to showcase the depth of flavour and character of this vineyard.”

*This wine is vegan friendly.
Only 741 bottles made.*