

JOUBERT-TRADAUW



JOUBERT-TRADAUW PINOT NOIR 2013



Owner & Address:	Meyer Joubert, Tradouw Vallei, Barrydale, 6750, RSA 33°55' 26.4" S / 020°35' 40.6" E
Varieties & Viticult.:	100% Pinot Noir. Normal upright trellis (7 arms)
Appellation & Yield:	W.O. Tradouw, 6 tons per hectare
Alt. & Orientation:	550m, North East facing slope, 50km from Ocean
Soil Type & Rain:	Karoo shale, 300mm rain per annum
Climate:	Continental: Dry summer days with cool evenings. Cool ocean breezes flow freely into the valley & extend ripening
Maceration:	3 days at 10 degrees Celcius
Fermentation:	Hand punched down, 30% wild yeast and then inoculated for fermentation that lasted 8 days
Aging:	20 months, 300L French barrels, 30% new, 70% second fill
Filtration:	No fining or filtration (naturally made)
Production:	4,000 bottles
Winemaker's Notes:	The Barrydale Redfin minnow (<i>Pseudobarbus burchelli</i>) and our Pinot Noir are both products of the unique terroir of the Tradauw valley: mountain water, shale soils and cool climate. Produced in only the best vintages with the best fruit, it offers a bouquet of violet and dried rose petals, red cherries, pomegranate and sous bois. Black cherry, strawberry and hints of dark chocolate on palate, it is complex, yet silky. Juicy with soft, lingering finish.
Serving advice:	Enjoy as aperitif with friends and family. Will compliment medium rare Karoo Lamb. Drink now to 2025+. Decant.
Analysis:	Alcohol 13,50 % TA 5.7 g/l pH 3.53 R.S. 2.0 g/l VA 0.57 g/l FSO2/TSO2 30/90 mg/l

tel +27 (0)71 656 1230

info@joubert-tradauw.co.za

www.joubert-tradauw.com