



# Iona, Elgin Highlands Pinot Noir, Elgin, South Africa, 2022

## Producer Profile

At 420m above sea-level, set high above the picturesque Elgin Valley Andrew Gunn founded Iona. It is here overlooking the Atlantic ocean that he has secured some of the coolest vineyards in the Cape.

In a country where cool climate vineyards are like gold dust, these vineyards are veritable nuggets. There is an extremely long growing season, allowing Andrew to create wines with complex flavours and a fresh, elegant style. The approach is hands off and the land is farmed according to organic and biodynamic practices with a particular focus on ensuring the health of the soils whilst pests are kept under control by the resident flock of geese that roam the vineyards.

## Viticulture

Iona winery uses organic practices in the cultivation of their wines. Minimal intervention whilst the grapes are growing with hand harvesting to select only the best grapes for the wines.

## Winemaking

Grapes were hand harvested into small crates and spent overnight in a cold room. Extensive bunch sorting by hand prior to destemming. Bunches were destemmed without crushing. 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 punch downs and pump overs by hand 2 times per day, depending on requirements, were used during fermentation where the temperature peaked at 28°C. The wines were transferred to 500L and 300L French oak barrels where malolactic fermentation took place (20% new oak, 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 (42% Kroon, 40% Beeskamp, 8% Kloof) in stainless steel tank. The wines were clarified naturally for a period of 2 months before bottling.

## Tasting Note

Perfumed with a floral nose of rose petals, black and red cherries, strawberries and underlying spice notes. 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.

## Food Matching

Beef Bourginon with mushroom or braised lamb shanks.



Product code: 1313

### Technical Details

#### Varieties:

Pinot Noir 100%



**ABV:** 13.5%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 12 Months

**Type:** French 500L and 300L

**% wine oaked:** 100

**% new oak:** 20

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