



Product code: 3930

IONA, KLOOF PINOT NOIR, ELGIN, SOUTH AFRICA, 2018



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

The grapes were selected from the Kloof vineyard, on a north facing slope with an East-West row direction, with higher solar radiation of 5200wh/m². Vines were planted in 2009 on soils with large deposits of silica quartz with underlying clay. The Kloof vineyard is dry land farmed and the clones planted include 667, 115 and 777.

Winemaking

Extensive bunch sorting by hand prior to destemming occurred. Bunches were destemmed without crushing, with 5% 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 (27% new wood, the rest 2nd, 3rd and 4th fill). Maturation in oak was for 12 months and on the lees for the full period. After ageing for 12 months in barrel, the wines were racked and blended in stainless steel tanks. The wines were clarified naturally for a period of 2 months before bottling.

Tasting Note

The terroir has produced a chalky, linear and austere Pinot with razor sharp acidity.

Food Matching

Roast chicken or guineafowl.

Technical Details

Varieties:

Pinot Noir 100%

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 12 Months

Type: French Oak 500L

% wine oaked: 100

% new oak: 27