

## Iona, Kloof Pinot Noir, Elgin, South Africa, 2020

### 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/m<sup>2</sup>. 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

Grapes were hand harvested into small crates and spent overnight in a cold room. Extensive bunch sorting by hand prior to destemming occurred. Bunches are destemmed without crushing. Grapes cold soaked for 5-7 days prior to the start of fermentation. Fermentation occurs naturally in open top fermenters. During the fermentation, the skin cap was punched through gently by hand twice a day and fermentation temperature peaked at 28°C. The wines were transferred to 500L and 300L French oak barrels where malolactic fermentation took place (25% new wood, the rest 2nd, 3rd and 4th fill). Maturation in oak was for 12 months, on the lees for the full period. After aging for 12 months in barrel, the wines are racked and blended in stainless steel tank. The wines were clarified naturally for a period of 2 months before bottling.

### Tasting Note

It has an inviting pretty, floral, perfumed nose with an abundance of pure red fruits that include cherries, raspberries and strawberries. The palate is soft, gentle and alluring, intricate yet layered, with fine powdery chalky tannins and lively acidity – perfectly balanced. The wine is exciting with good intensity and texture, and has significant ageing potential.

### Food Matching

Roast chicken or guinea fowl.



Product code: 3930

### Technical Details

#### Varieties:

Pinot Noir 100%



**ABV:** 13%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 12 Months

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

**% wine oaked:** 100

**% new oak:** 25

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