

Product code: 3931

## IONA, KROON 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 Kroon Vineyard with its ferrocrete soil, is the highest vineyard on Iona's land. Grapes were selected from the a single south facing vineyard, with lower solar radiation of 4800wh/m<sup>2</sup>.

### Winemaking

Grapes were hand harvested into small crates and spend overnight in a cold room. Extensive bunch sorting by hand prior to destemming occurred. Bunches are destemmed without crushing, with 8% whole bunch for complexity. Grapes 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 peaks at 32°C. The wines were transferred to 500L and 300L French oak barrels where malolactic fermentation took place (18% 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 raked and blended in stainless steel tanks. The wine were clarified naturally for 2 months before bottling.

### Tasting Note

This is a generous and voluptuous Pinot with charming velvety tannins.

### Food Matching

Beef Wellington. Roast pork with herbs and fennel.

### 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 500L

% wine oaked: 100

% new oak: 18