



Iona, Kroon 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 Kroon Vineyard with its ferrocete 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/m2.

Winemaking

Grapes were hand harvested into small crates and spend overnight in a cool room. Extensive bunch sorting by hand prior to destemming occurred. Bunches are destemmed without crushing. Grapes cold soak for 5 - 7 days. Fermentation occurs naturally in open top fermenters. During 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 were raked and blended in stainless steel tank. The wines were clarified naturally for a period of 2 months before bottling.

Tasting Note

The wine offers an array of seductive black fruits that include berries, cherries and ripe summer plums. The palate is gentle yet generous with pure succulent fruit, bright acidity, charming velvety fine grained tannins resulting in a wine that is nuanced, textured and perfectly balanced with a long savoury finish.

Food Matching

Beef Wellington. Roast pork with herbs and fennel.



Product code: 3931

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 300 and 500L

% wine oaked: 100

% new oak: 18

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