

Product code: 1313

IONA, 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

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

The grapes were berry selected on a sorting table, destemmed and gently crushed. The must fermented in stainless steel tanks at 28°C, with regular punch downs during the fermentation. After malolactic fermentation, the wine matures for 12-14 months in 300 litre French oak barrels with 25% new.

Tasting Note

Succulent black cherry aroma, bright but delicate and hints of forest floor, with underlying floral and spicy notes. On the palate, the wine is powerful, with silk-textured length.

Food Matching

Beef Bourguignon with mushroom or braised lamb shanks.

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: 11 Months

Type: French

% wine oaked: 100

% new oak: 20