

# BRUNIA

SONDAGSKLOOF WINES

## 2023 BRUNIA PINOT NOIR

Varietals: 100% Pinot Noir  
Bottling Date: 8<sup>th</sup> January 2024  
Production: 1100 bottles  
Wine of Origin: Cape South Coast

### Technical Details at Bottling:

Alcohol - 13.0%  
RS – 2.0g/l  
TA – 5.9g/l  
pH – 3.47



### Source of Grapes:

*Grapes for the 2023 Pinot Noir, were sourced from 2 vineyard parcels of sustainably farmed vines situated in the cool climate regions of Sondagskloof and Shaw Mountains Pass, which form part of the greater Cape South Coast. These parcels gives a taut, mineral expression of Pinot Noir with a bright acidity, which lends tension and ageability to the wine.*

### Date of Harvest:

*Grapes were harvested on the 6<sup>th</sup> February 2023*

### Winemaking:

*Grapes were picked in the early hours to ensure favourable temperatures. The grapes were processed to open top fermenters, 30% whole bunch was employed for perfume and structure, while the remaining 70% was destemmed on top. Minimal SO<sub>2</sub> is added at crush as to encourage natural fermentation from the indigenous yeast. No further additions are made. The must is initially pumped over for homogenization, thereafter punch downs are employed 1 – 2 times per day for extraction. Maceration generally last 14 – 21 days, after which the wines are pressed to barrel for natural malolactic fermentation. The wine is racked and lightly sulphured in late winter and then put back to barrel for maturation until bottling.*

### Maturation:

*Aged for 10 months in French Oak 228L barrels. No new oak.*

### Awards & Accolades:

*90/100 Wine Mag  
91/100 Tim Atkin  
4.5 Stars Platters  
89/100 Neil Martin*

