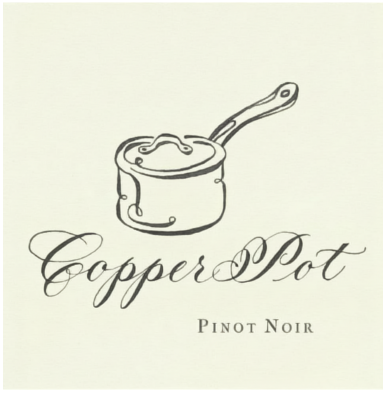

Copper Pot

2024

PINOT NOIR

Cape South Coast - South Africa

NATURAL

VEGAN

Stats

Grapes: 100% Pinot Noir
Vineyard: 5 nearby vineyards in Hemel-en-Aarde Ridge & Overberg
Vine Age: 5-10-years-old
Soil Type: Predominantly clay/shale derived soils with some sandstone/quartz overlay
Viticulture: Conventional
Fermentation: Native – open top stainless-steel (average 30% whole-cluster)
Skin Contact: 24-28 days
Aging: 9 months in 3-year-old & older 225L French oak barrels
Alcohol: 14%
pH: 3.52
Total Acidity: 5.5 g/L
Total SO2: 105 ppm
Total Production: 2,500 cases
UPC: 606110152457

Reviews

Platter's Guide | 90 points

About

Tasha's folks have a hotel in the Drakensberg mountains called Cleopatra Mountain Farmhouse. They had asked John and Tasha to produce a wine specifically for the hotel and restaurant. After putting their heads together for months trying to come up with a name, Tasha's mother said 'why don't we incorporate the copper pot in our logo,' thus was born 'Copper Pot' Pinot Noir. The 2023 bottling continues where the past four vintages left off with the fruit coming from a couple of vineyards in the Overberg & Hemel-en-Aarde appellations. It was an immaculate vintage for early-ripening varieties with warm dry weather and good ripeness levels. There was serious flooding in these regions in the fall/winter, but luckily, they had harvested most of their Pinot Noir before the rain really came down.

The fruit was handpicked and fermented naturally in small, open-top fermenters. Depending on the block and the ripeness of the fruit, John used somewhere between 0-100% whole-clusters (average 30%), bringing a natural structure and savoriness to the wine. Extraction is kept very gentle using a combination of light pumpovers and hand plunging. After 24-28 days on skins, the tanks were pressed to old French barriques where they rest for nine months. The wine is bottled unfined, and with just a light filtration and small dose of sulfur.

Tasting Note

This wine displays a perfumed nose, with dried cranberries and pomegranate, along with underlying citrus and fine herbal tones.