



La Brune

2024

'THE VALLEY' PINOT NOIR

Elgin - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Pinot Noir
Vineyard: Multiple vineyards in the Elgin Valley
Vine Age: 10+-years-old
Soil Type: Ferricrete, shale, and Table Mountain sandstone
Viticulture: Conventional
Fermentation: Native — stainless-steel (20% whole cluster)
Skin Contact: 7-10 days
Aging: 9 months in 228L, 300L and 500L Burgundian oak barrels (5% new, 95% 2nd-5th fill)
Alcohol: 13.5%
pH: 3.48
Total Acidity: 5.5 g/L
Total SO₂: 25 ppm
Total Production: 1,500 cases
UPC: 0700083666475

Reviews

The WineMag | 92 points

About

Nico's 'The Valley' Pinot Noir is made with five different Dijon clones for a variety of textures and flavor profiles (PN113, 115, 777, 667, 459). Clones 113, 777, and 549 tend to be higher in acidity and high toned, perfumed, and elegant, while the other two add color, tannin, and power. Nico has always had a soft spot for Pinot Noir after spending a significant amount of time in Burgundy working with Bruno Lorenzon of Domaine Lorenzon in Mercurey. 'The Valley' Pinot Noir is some of the finest value you can find for this variety in South Africa – and it very much gives Burgundian Pinot Noirs at the same price point a run for their money.

The grapes were hand harvested and brought back to the cellar to be pressed (80% de-stemmed, 20% whole cluster) before spontaneous fermentation. The juice went to a mix of 228, 300, and 500L Burgundian oak barrels (5% new and 95% 2nd-5th fill). The wines remained in those barrels for nine months of aging on the lees before being blended in tank and bottled with a coarse filtration and very small dosage (25 ppm) of sulfur. No fining.

Tasting Notes

This vintage has great powerful on the nose: boysenberry, blueberry, black tea, and forest floor. The color is a deep and glistening ruby, and the palate is structured with red and blue fruits before a fresh and elegant finish. Fantastic value here.