



La Brune

2024

PINOT NOIR

Elgin - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Pinot Noir
Vineyard: La Brune Estate
Vine Age: 13-years-old
Soil Type: Ferricrete with gravel and clay
Viticulture: Conventional
Fermentation: Native — stainless-steel (1.5 ton custom fermenters)
Skin Contact: 15 day cold soak
Aging: 9 months in new (25%) and used (75%) oak barrels
Alcohol: 14%
pH: 3.45
Total Acidity: 5.8 g/L
Total SO2: 80 ppm
Total Production: 250 cases
UPC: 0700083412515

About

Nico Grobler of La Brune is known for making world class Chardonnay and Pinot Noir from the Elgin Valley in the Cape South Coast of South Africa. Elgin is located 40 miles southeast of Cape Town and just 8 miles from the Atlantic Ocean, helping to bring cooling winds and early-morning mists. Primarily known for growing apples, Elgin has a cooler climate and produces some of the country's best Burgundian-style wines. This Pinot Noir comes from the La Brune estate vineyard, which is home to the highest density Pinot Noir vineyard in South Africa at 10,000 vines per hectare. This density is typical in Burgundy and is achieved by spacing vines approximately 1 meter by 1 meter. The rationale is that closer spacing leads to higher competition among vines and therefore smaller, more concentrated bunches. The 2024 vintage was one where power met elegance; Nico calls it "the vintage of dreams." There was high sunlight intensity in January with three heatwaves which increased power, richness, and texture in the grapes. Still, this wine speaks of its cool climate origins with its acidity and tight chalky structure.

The grapes were hand harvested and brought back to the cellar for spontaneous fermentation. They were left to cold soak for 15 days and then were pressed straight to 228L Burgundian oak barrels (25% new, 75% 2nd and 3rd fill) where the wine remained for 9 months. The barrels were blended in tank, and the wine bottled with just a coarse filtration and dosage of sulfur. No fining.

Tasting Notes

Vivid raspberry, black cherry, and subtle herbs meet earthy beetroot and mushroom. Light-bodied with zesty acidity and fine, chalky tannins, offering clarity and balance in its structure.